

Sister Act Bar Dinner

Served From 4:00PM until Curtain

Cream of Celery Soup 11

Lump Crabmeat, American Caviar, Dill Crème Fraiche

Burrata Salad 16

Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette

East Coast Oysters 21

Half Dozen Oysters on the Half Shell, Champagne Vinegar Mignonette

Smoked Salmon Plate 18

Norwegian Smoked Salmon, Capers, Red Onion, Chopped Egg, Crisps

Chilled Roasted Asparagus Caesar 16

Caesar Dressing, Shaved Parmesan, Sourdough Croutons

Surf & Turf Quesadilla 19

[One Steak. One Lobster]

Monterey Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Tomatillo Salsa Verde

Shrimp Cocktail 21

[5 Jumbo Shrimp]

Horseradish Ginger Cocktail Sauce

Sesame Crusted Yellowfin Tuna Tataki 21

Soy Sesame Glaze, Gamma Wakame Salad, Miso Dressing

Pasta Pomodoro 25

San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Shaved Parmesan Reggiano

Duck Confit 28

Pancetta Roasted New Potatoes, Yellow Turnip Puree, Rosemary Jus

[Side of French Fries 12]



CARRIAGE
HOUSE

RESTAURANT & BAR
IN THE E.M. KIRBY CARRIAGE HOUSE

Sister Act Bar Dinner

Served From 4:00PM until Curtain

Desserts

Devil's Food Cake

Chocolate Ganache, Caramel Sauce

Heavenly Halo Cake

*Gateau St. Honore-Vanilla Pastry Cream Filled Cake,
Whipped Cream & Chocolate Sauce*

Assorted Selection of Gelato & Sorbet

Mixed Berry Bowl

Cheese Plate

Selection of 3 cheeses:

Cotswold—England. A creamy, sweet, and mild, yet full-flavored whole milk English cheddar with chopped onions and chives.

Rosemary Manchego—Spain. Aged three months, an artisan rosemary flavored sheep's milk cheese with intense flavor and complex herbal undertones.

Triple Cream Brie—U.S.A. A smooth, soft-ripened, unpressed cow's milk cheese produced in Michigan with full, buttery, fruity flavors and notes of mushroom.



**CARRIAGE
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RESTAURANT & BAR
IN THE E.M. KIRBY CARRIAGE HOUSE