

Sister Act Prix Fixe Dinner

-53 Per Person • Appetizer, Entrée, Dessert

To Start

Cream of Celery Soup

Lump Crabmeat, American Caviar, Dill Crème Fraiche

Smoked Salmon Plate

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

Shrimp Cocktail [8.00 Supplemental]

Ginger Horseradish Cocktail Sauce, Lemon

Burrata Salad

Creamy Ball of Burrata, Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette

Chilled Roasted Jumbo Asparagus Caesar

Caesar Dressing, Shaved Parmesan, Croutons

Main

Duck Confit

Pancetta Roasted New Potatoes, Yellow Turnip Puree, Rosemary Jus

Sauté Amish Chicken Breast

Sunchoke Meyer Lemon Risotto, Rhubarb-Cucumber Salsa

Tagliatelle Primavera

Asparagus Tips, English Peas, Fresh Thyme, Parmesan Crema

[Add Sliced Prosciutto-6]

Oven Roasted Atlantic Cod

Lobster Mashed Potatoes, Melted Leeks (Sea Beans), Beurre Rouge

Argentinian Style Grilled Strip Steak [10.00 Supplemental]

Truffled Mac n' Cheese, Chimichurri Sauce



CARRIAGE
HOUSE

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

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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, un-pressed cow's milk cheese produced in Michigan with full, buttery, fruity flavors and notes of mushroom.



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