

Sister Act Prix Fixe Lunch

-53 Per Person • Appetizer, Entrée, Dessert

To Start

Yogurt and Granola Parfait

Vanilla Yogurt, Granola, Mixed Berries and Lavender Honey

Cream of Celery Soup

Dill Crème Fraiche

Burrata Salad

Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette

Smoked Salmon Plate

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

Chilled Jumbo Asparagus Caesar

Caesar Dressing, Shaved Parmesan, Croutons

Main

Bacon, Egg & Cheese on Croissant

2 Over Easy Eggs, American Cheese, Applewood Smoked Bacon, Mixed Greens

Grilled Atlantic Salmon Sandwich

Sliced Cucumber, Red Onion, Tarragon Aioli, Red Cress Salad

Chicken Caprese Sandwich

Fresh Mozzarella, Tomato, Arugula, Pesto Aioli, Caesar Salad

Brookside Burger

Angus Beef, NY State White Cheddar Cheese, Mixed Greens

Tagliatelle Primavera

Asparagus Tips, Fresh English Peas, Fresh Marjoram, Parmesan Crema

[Add Prosciutto-6]

Smoked Turkey Club

Smoked Turkey Breast, Bacon, Lettuce, Tomato, Mango Chutney

All on 2 Slices of 7 Grain Bread

[Side of French Fries 8]



CARRIAGE
HOUSE

RESTAURANT & BAR
IN THE E.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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