

THE GOLDEN GIRLS MURDER MYSTERY

A CARRIAGE HOUSE MURDER MYSTERY EVENT

1ST COURSE

In Hot Water

Spring Pea Soup, Creme Fraiche, Mint. Served Hot.

The “Big House” Salad

Bitter Greens, Pickled Beets, Radish, Toasted Seeds, Halloumi croutons, cider dressing

Blanche’s Garden Affair

Asparagus, Serrano Ham, Quail Egg, Capers, Shaved Parmesan

Dorothy’s Crab Cake

crispy jumbo lump crab, creamy apple slaw

Up the River Shrimp Cocktail

5 Jumbo poached Ecuadorian White Shrimp, Horseradish Ginger Cocktail Sauce

2ND COURSE

Fowl Play

Roasted Chicken Breast, Toasted Almond Wild Rice, Vermouth Sauce

Sleep with the Fishes

Oven Roasted Faroe Island Salmon, Vegetable Pearl Barley Lemon Caper Beurre Blanc

Prime Suspect’s Pork Chop

12-Ounce Dry Aged Chop, Chive Mashed Potatoes, Brussel Sprouts, Mustard Sauce

Picture It, Sophia’s Linguine Primavera

Springtime Vegetables, Lemon Butter, Herbed Breadcrumbs

St. Olaf’s Duck Confit

Traditional Cured Duck Leg, Slow Cooked in its own fat, Baised Red Cabbage, Boiled Pierogi, Apricot Red Wine Sauce

YOU’VE GOT A FRIEND FOR DESSERT!

Late Night Kitchen Table Cheesecake

New York Style Cream Cheesecake, Graham Cracker Crust, Raspberry Sauce

Big Daddy’s Chocolate Mousse

vanilla wafer, chocolate curls, whipped cream

COCKTAILS

The Brooklyn Bruiser

\$17

A refreshing blend of muddled garden cucumber, house-made thyme-basil-cucumber syrup, and fresh lime, topped with crisp club soda

Rose’s Sprakling Spritz

\$16

Aperol, Strawberry Sage Syrup, Lemon-Rosemary Cordial, Ruffino Sparkling Rosé Wine, and a splash of Club Soda

Blanche’s Old Fashioned

\$19

Basil Hayden Dark Rye, High West Double Rye, Luxardo Demerara, Peychaud’s, Regans’ Orange, and Angostura Bitters

St. Olaf Margarita

\$18

Mango-Peach Infused Milagro Reposado Tequila, Pierre Ferrand Dry Curacao, and Fresh Lime Juice

A Betty White Daisy

\$17

Fig-Infused Diplomatico Rum, Apricot Honey Syrup, Luxardo Maraschino Liqueur, Fresh Lime, topped with Sparkling Wine

WINE

Bubbles

Alta Vista Blanc de Blanc, Mendoza, AR 17 | 68

White

Phigin Pinot Grigio, Friuli, IT 18 | 72
Drylands Sauvignon Blanc, Marlborough, NZ 18 | 72
Ghost Light Chardonnay, Alexander Valley, OR 18 | 72

Red

Benton Lane Pinot Noir, Willamette Valley, OR 19 | 73
Clos de los Siete Malbec Blend, Mendoza, AR 16 | 65
Luke Wine Cabernet Sauvignon, WA 18 | 72
Robert Mondavi Cabernet Sauvignon, CA 20 | 80

Beer \$10

Corona Extra
Guinness
Athletic Brewing N/A
Sam Adams
Miller Lite
Peroni