

# KINGS' CARRIAGE HOUSE

## *Dinner Menu*

[SAMPLE AS MENU CHANGES DAILY]

CREAM OF LOCAL CORN SOUP  
LUMP MARYLAND CRAB, APPLE WOOD BACON & CHIVE OIL

CHOPPED SALAD OF ENDIVE & WATERCRESS  
ROASTED PEAR, CANDIED PECANS & ROQUEFORT CHEESE  
MUSTARD SEED VINAIGRETTE

GRILLED QUAIL WITH CARAMELIZED FIGS \*  
WILTED WATERCRESS  
PORT WINE REDUCTION

TERRINE OF HEIRLOOM BEET & GOAT CHEESE  
ASPARAGUS SUCCOTASH  
WHITE TRUFFLE VINAIGRETTE

TARTARE OF OAK SMOKED IRISH SALMON  
PURPLE POTATO  
HORSERADISH CRÈME FRAICHE

GRILLED MOROCCAN SPICED LOIN OF LAMB \*  
CHICK PEA FRITES  
GINGER CARROT PUREE

PAN SEARED FILET OF WILD SALMON WITH PUMPKIN SEED CRUST  
CIDER BUERRE BLANC  
PARSNIP HASH BROWNS

GRILLED BREAST OF DUCK SALAD  
KALE, SWEET POTATO & PINE NUTS  
CASSIS VINAIGRETTE

GRILLED PRIME FILET MIGNON WITH TOMATO CAPER BUTTER \* \*  
ARTICHOKE RISOTTO CAKE  
BABY SPINACH

ROASTED BREAST OF ORGANIC CHICKEN  
RED PEPPER TAPENADE  
WHITE BEAN RAGOUT  
DRIZZLE OF 25 YEAR OLD AGED BALSAMIC SYRUP

WARM BLACKBERRY CRUMBLE WITH IRISH OATMEAL CRUST  
GINGER CRÈME ANGLAISE

CARROT MACADAMIA CAKE  
CARROT BUTTER SAUCE

PUMPKIN CRÈME BRULEE WITH MAPLE TUILE

DARK BELGIAN CHOCOLATE GANACHE TORTE  
ESPRESSO SAUCE

STILTON CHEESE WITH FRUITS & BISCUITS \* \*

*Forty Nine Dollars Prix Fixe*

\*\$4.00 SUPPLEMENTAL CHARGE PER ASTERISK