

THE
**CARRIAGE
HOUSE**

RESTAURANT WEEK 2018

LOCAL GREENS

GRANNY SMITH APPLE, SHERRY VINAIGRETTE, QUINOA

NIGHT FARM KALE

ROASTED BEETS, PINE NUTS, BUTTERMILK

COD PÂTÉ

ROSTI, MEYER LEMON, PICKLES

LITTLENECK CLAMS

FENNEL, GARLIC, FINO SHERRY, TOAST

BUTTERNUT SQUASH SALAD

POMEGRANATE, PEPITAS, FETA CHEESE

FARFALLE BOLOGNESE

ROASTED TOMATOES, PARMESAN, MINT

ROASTED POLLOCK

ANSON MILLS GRITS, OYSTER MUSHROOMS, BROWN BUTTER

BACON-WRAPPED PORK LOIN

WHEAT BERRIES, SAVOY CABBAGE, WHOLE GRAIN MUSTARD

NORTH STAR LAMB

HARISSA, CAULIFLOWER, MINT

CHOCOLATE BUDINO

CHAI SPICE, GRANOLA, WHIPPED CREAM

WARM SPICE CAKE

CREAM CHEESE ICE CREAM, CHOCOLATE CRUMBLE, CRÈME ANGLAISE

PEANUT BUTTER PIE

PEANUT BRITTLE, CHOCOLATE, MARSHMALLOW