

THE
**CARRIAGE
HOUSE**

RESTAURANT WEEK 2018

SALMON TARTARE

MEXICAN GHERKINS, SHALLOTS, HARISSA

SCALLOP CRUDO

RED GRAPE, TARRAGON, POPPY SEEDS

OCTOPUS SALAD

CORIANDER, GARBANZO BEANS, OLIVE OIL

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

DELICATA SQUASH

POMEGRANATE, PEPITAS, FETA CHEESE

STEAK TARTARE

CREME FRAICHE, CHIVES, POTATO CHIPS

POLLOCK PICATTA

POTATO PUREE, PIQUILLO PEPPERS, CAPERS, LEMON BUTTER

PAN SEARED SKATE

ANSON MILLS GRITS, OYSTER MUSHROOMS, BROWN BUTTER

ROASTED PORK LOIN

MUSTARD CRUST, SAVOY CABBAGE, WHEAT BERRIES

FARFALLE BOLOGNESE

ROASTED TOMATOES, PARMESAN, MINT

BRAISED NORTH STAR LAMB

SUMAC, CAULIFLOWER, MINT

CHOCOLATE BUDINO

CINNAMON WHPPED CREAM, SEA SALT, EXTRA VIRGIN OLIVE OIL

WARM SPICE CAKE

BROWN BUTTER CRUMBLE, CARAMEL, CREAM CHEESE ICE CREAM

PEANUT BUTTER PIE

PEANUT BRITTLE, CHOCOLATE, MARSHMALLOW