

THE MCNINCH HOUSE RESTAURANT

Charlotte's Landmark for Fine Dining since 1989

<i>Grand Menu</i> ALL 3 "OPENING COURSES", SORBET, CHOICE OF MAIN, CHEESE, & DESSERT \$89	<i>Premier Menu</i> CHOICE OF 2 "OPENING COURSES" ITEMS, SORBET, CHOICE OF MAIN, CHEESE OR DESSERT \$79	<i>Bistro Menu</i> CHOICE OF 1 "OPENING COURSES" ITEM, SORBET, CHOICE OF MAIN, CHEESE OR DESSERT \$59
<i>Chef's Tasting</i> 10-12 CHEF'S CHOICE COURSES \$109 <i>Executive Chef Chris Coleman will tailor the menu for the entire table.</i> <i>You and your guests will encounter a variety of flavors and sensations, and enjoy the finest in ingredients, technique, and service in our dining room.</i>		

Opening Courses

GARLIC-GRILLED CAROLINA WHITE SHRIMP
with Fried Green Tomatoes and Louisiana Remoulade Sauce

SMOKED POTATO BISQUE
with Maple-Pepper Bacon, Granny Smith Apple and Extra Virgin Olive Oil

SALAD OF ROASTED BUTTERNUT SQUASH & BABY ARUGULA
with Prosciutto, Pecorino Romano, & White Balsamic Dressing

House-made Intermezzo Sorbet

Main Courses

ROSEMARY AND DIJON CRUSTED RACK OF NEW ZEALAND LAMB
with Creamy Beans, Kale, and Stewed McNinch Garden Tomatoes

ROASTED MAPLE LEAF FARMS DUCK BREAST AND DUCK CONFIT RAGOUT
with White Cheddar Cous Cous, Apples, Beets, and Cider-Rosemary Reduction

PAN-ROASTED TENDERLOIN OF GRASS-FED ANGUS BEEF
with White Truffle Grits, Roasted Shiitake Mushrooms, and Bacon Jam

SEARED ORGANIC SCOTTISH KING SALMON
with Herb-Roasted Potato, Braised Cabbage, and BBQ Smoked Onion

PUMPKIN AND POTATO GNOCCHI
with Braised Kale, Mushrooms, Apple, and Pecorino Broth

Cheese & Dessert Course

CRUMBLLED BUTTERMILK BLUE CHEESE
with Dried Cherry Compote, Candied Walnuts, and Baguette Crisps

CARAMEL APPLE CROISSANT BREAD PUDDING
with Peanut Butter Mousse, Cinnamon Crème Anglaise, and House-made Hard Pretzels

" S'MORES "
*Steamed Calebaut Chocolate Cake, House-made Marshmallows,
Dark Chocolate Ice Cream, and Graham Cracker*

AFTER DINNER DRINK MENU AVAILABLE