



## Soup & Salads

### **Coconut Bisque**

Carrots, Lemon Grass & Fried Parsley  
8

### **Carter House Salad**

Little River Organic Mixed Greens, Bread Stick, Grapes,  
Mint Crème Fraîche & Balsamic Vinaigrette  
9

### **Caesar Salad**

Smoked Parmesan, Beet Coulis, Fried Lemon & Lime,  
& Classic Caesar Dressing  
10

## Appetizers

### **Roasted Beet Mélange**

Root Vegetable Frites, Fennel Foam, Orange Zest,  
Olive Oil & Balsamic  
13

### **Fresh Poached Diver Scallops**

Kabocha Purée, Savoy Cabbage, Pumpkin Seeds,  
& Vanilla Drawn Butter  
14

### **Pan Seared Foie Gras**

Claudia's Persimmon Gelée, Grilled Artichoke Hearts  
Puffed Pastry Crumbles & Mandarin-Persimmon Reduction  
16

## Main Course

### **Barley Risotto**

Herb Pesto, Carrot Purée, Ginger, Grilled Onion  
& Garlic Chips  
23

### **Pan Roasted Chicken Breast**

Housemade Tortellini, Spinach, Oven Dried Tomatoes,  
Carter Garden Rosemary & White Wine Cream Reduction  
26

### **Pan Seared Duck Leg Confit**

Black Eyed Pea Ragout, Roasted Brussels Sprouts,  
Huckleberries, Candied Lemon & Red Wine Hollandaise  
27

### **Smoked Leg of Lamb**

Dried Cherry Couscous, Poached Shallots,  
Cumin Gremolata & Star Anise Glaze  
28

### **Grilled Coulotte Steak**

Trio of Potato Purée, Delicata Squash, Fire Roasted Red Bell Pepper,  
Carter Garden Micro Greens & Saffron Olive Oil  
29

For Parties of Six or More a 20 Percent Gratuity Will Be Added To Your Bill

