

The Carolina Dining Room

— Appetizers —

SMOKED SALMON, STILTON & OAK BLUFF TOMATO CHEESECAKE

ONION RELISH, PETITE MACHE SALAD
& RED "ZIN" REDUCTION

HEIRLOOM BEETS, PROSCIUTTO DI PARMA & BABY ARUGULA

SHAVED PARMESAN, EVOO & 12-YEAR-OLD BALSAMIC VINEGAR

BBQ PORK TWO WAYS

ASIAN BBQ GLAZED PORK RIBS
PAIRED WITH NC SMOKED PULLED PORK
ON CRISP BRIOCHE WITH SWEET & SOUR SLAW

ISLAND CREEK OYSTERS

LEMON, MIGNONETTE

JUMBO SHRIMP COCKTAIL

SOUTHERN CABBAGE SLAW, HOUSE RED SAUCE, LEMON WEDGES

LOBSTER AND CRAB CAKE

SMOKED TOMATO AIOLI
JALAPEÑO COULIS
JICAMA, CILANTRO & GREEN PAPAYA

COUNTRY PATÉ, FOIE GRAS & FIG COMPOTE

ICE WINE GELÉE & WALNUT BREAD

LOBSTER BISQUE

BRISTOL CREAM SHERRY CRÈME FRAÎCHE

BABY ICEBERG SALAD

MAYTAG BLEU CHEESE DRESSING, OAK BLUFF TOMATOES & APPLE WOOD SMOKED BACON

CAESAR SALAD

CRISP ROMAINE, TRADITIONAL DRESSING, GARLIC CROUTONS & PECORINO ROMANO

BABY FIELD GREENS

BOSTON BIBB LETTUCE, TOMATOES, SHAVED CUCUMBERS
FREESTONE PEACH AND PECAN VINAIGRETTE

— Steaks and Chops —

OUR STEAKS AND CHOPS ARE THE FINEST USDA CHOICE AVAILABLE; HAND SELECTED FOR PROPER MARBLING
AND AGED A MINIMUM OF FIVE WEEKS FOR FLAVOR AND TENDERNESS.

OUR SEASONED STEAKS ARE CRUSTED WITH OUR SIGNATURE RUB FOR GREAT FLAVOR.

SERVED WITH CHEFS RECOMMENDED SIDE DISHES.

8 OZ. FILET MIGNON

12 OZ. RIBEYE STEAK

12 OZ. NEW YORK STRIPLOIN

12 OZ. PORK CHOP

**SURF & TURF 8 OZ. FILET MIGNON
& 6 OZ. MAINE LOBSTER TAIL WITH DRAWN BUTTER**

FRESH CATCH OF THE DAY

**LOCAL FREE-RANGE
CHICKEN BREAST**

*An automatic 18% service charge is added to your bill.
The service staff is compensated from this amount.
All prices are subject to North Carolina Sales Tax.*

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~ Entrées ~

NEW WAVE VEAL OSCAR

CRAB AND BOURSIN PURSE AND LEMON TOMATO BÉARNAISE

PAN-SEARED WINSTON-SALEM PHEASANT

ROASTED FINGERLINGS, SUNCHOKES, & CHANTRELLES

COUNTRY BACON JUS

BUTTERNUT FLAN

LOCH DUART SALMON

PETITE MIXED POTATOES

RAINBOW CHARD

PINOT NOIR BUTTER SAUCE

FILET OF BEEF DIANE

WILD MUSHROOM & DIJON MUSTARD DEMI GLACE, PARMESAN WHIPPED POTATOES

FRENCH GREEN BEANS & OVEN-ROASTED ROMA TOMATO

JUMBO PRAWNS AND SCALLOPS

THAI NOODLES, COCONUT CURRY BROTH & STIR-FRIED VEGETABLES

PAN-SEARED GROUPER

COCONUT-GINGER SCENTED CHINESE BLACK RICE

ROOT VEGETABLES

BURNT HONEY BUTTER SAUCE

SLOW-ROAST PRIME RIB OF BEEF

CREAMED SPINACH, YORKSHIRE PUDDING, CREAMED HORSERADISH & JUS LIÉ

10 OZ. REGULAR CUT

OR

14 OZ. KING CUT AVAILABLE

BRAISED VEAL SHANK

ROASTED GARLIC WHIPPED POTATOES

MAPLE POACHED MUSHROOMS

RAPINI

LAMB AND VENISON DUO

BRAISED LAMB SHOULDER OVER CRISPY ASIAGO RISOTTO

PAIRED WITH GRILLED VENISON CHOP & CELARIAC PURÉE

FIG DEMI

PAN-SEARED MOUNTAIN TROUT

STONE GROUND "SHRIMP AND GRITS"

WITH LOBSTER LEMON SAUCE

CHEF'S PICK OF LOCAL FRESH VEGETABLES

PRESENTED OVER LOCAL SWEET POTATO STONE GROUND GRITS

WITH CHAPEL HILL GOAT CHEESE

~ Desserts & Cheeses ~

TAHITIAN VANILLA CRÈME BRÛLÉE

THE "ROCK" PILE

A SAMPLING OF EACH OF OUR SELECT ICE CREAMS

ICE CREAM & SORBET

VANILLA, BELGIAN CHOCOLATE, CARAMEL CONE,

BUTTER PECAN & COFFEE MOCHA CHIP ICE CREAM

MANGO & RASPBERRY SORBET

SAUTÉED APPLES

WITH A CARAMEL MOUSSE ON A SPICED BRETON

& VANILLA BUTTERSCOTCH FOAM

CHOCOLATE MOLTEN CAKE

WITH A SALTED CARAMEL GANACHE CENTER

SERVED WITH VANILLA ICE CREAM & SAUCE ANGLAISE

CHEESE COURSE

SELECTION OF THREE LOCAL
& IMPORTED ARTISAN CHEESES

DUO OF CHOCOLATE

MILK CHOCOLATE POT DE CRÈME

WITH A PISTACHIO BISCOTTI

BITTERSWEET CHOCOLATE & BROWN BUTTER MOUSSE

WITH A CHAMBORD SYRUP

PINEHURST BROWNIE SUNDAE

WARM TRIPLE CHOCOLATE BROWNIE

TOPPED WITH FRENCH VANILLA, BELGIAN CHOCOLATE CHIP

& CARAMEL CONE ICE CREAM

HOT FUDGE, CARAMEL SAUCE & CANDIED PECANS

PINEAPPLE UPSIDE-DOWN CAKE

VANILLA - PINEAPPLE REDUCTION & VANILLA ICE CREAM

MAP Guests receive a choice of either an appetizer or soup or salad, entrée and dessert.

Surcharged items additional.