

Dinner Menu

WINTER 2010

Executive Chef - Jimmy Reale
Chef de Cuisine - Jeremy Blankenship

Appetizers & Salads

Celery Root, Red Pepper and Goat Cheese Bisque, Crispy Pita Croutons, Herb Oil \$9
Crossroads Mixed Organic Field Lettuces, Choice of Dressings \$8

Organic Baby Spinach, Zinfandel Poached Pear, Warm Pecan Crusted Blue Cheese,
Grilled Red Onions, Red Wine Vinaigrette \$9

Crispy Fried "Buffalo" Oysters, Celery Root Slaw, Buttermilk Blue Cheese Sauce \$12

Wild Boar and Local Mushroom Stew, Creamy Anson Mill's Polenta,
Hillsborough Cheese Company Fresh Chèvre, Crispy Parsnips \$13

Shrimp and Grits, Pan Seared Prawns, Anson Mill's Stone Ground Grits,
Green Leeks, Andouille Sausage, Wild Mushrooms, Creamy Tomato Broth \$14

Braised Beef Short Rib Ragout, Capellini Pasta, Pecorino Romano, Arugula,
Pine Nut & Greek Olive Salad, Extra Virgin Olive Oil \$11

Blue Corn Meal Crusted Quail, Black-eyed Pea Johnny Cake, Grilled Chayote Salad,
Chipotle Lime Vinaigrette, Blood Orange Cilantro Aioli \$12

Seared Foie Gras, Cinnamon Apples, Walnuts, Toasted Brioche, Black Pepper Port Wine Syrup, Petite Salad \$14

Entrées

Butternut Squash, Braised Leek and Wild Mushroom Baklava, Sautéed Rapini,
Sundried Tomato Béchamel, Local Feta Cheese, Toasted Pistachios \$23

Oven Roasted Snapper, Shrimp Jambalaya Carolina Gold Rice, Batter Crisp Onion \$26

Clay Pot Shrimp, Scallops & Cod, Coconut Milk, Ginger, Lemongrass, Cilantro, Snow Peas,
Red Peppers, Forbidden Black Rice, Crispy Wonton \$25

Pan Roasted Monkfish, Crispy Calamari, Black Truffle Aioli,
Duck Confit Risotto, Broccoli Rabe, Roasted Tomatoes, Yellow Pepper Broth \$27

NC Mountain Trout, Little Neck Clams, Country Ham and Hominy Succotash, Braised Kale, Sunchoke "Soup" \$26

Roasted Chatham County Poulet Rouge Chicken, Whipped Idaho Potatoes,
Asparagus, Squash, Celery Root, Roasted Chicken Jus \$23

Grilled Lamb Loin, Sicilian Green Olive & Toasted Pistachio Salad, Butternut Squash Infused Israeli Couscous,
Wild Mushrooms, Fig Glazed Cipollini Onions, Green Beans, Coriander Lamb Jus \$32

Slow Braised Pork Osso Bucco, NC Sweet Potato Hash, Collard Greens, Fried Brussels Sprouts, Bourbon Cider Jus \$26

Grilled Prime Beef NY Strip, Roasted Red Potatoes & Caramelized Onions,
Salsify, Baby Carrots, Portobello Mushroom, Rosemary Veal Jus \$32, Add Seared Prawns \$12

Panko Crusted Veal Chop Cutlet, White Bean, Escarole & Pancetta Ragout,
Red Peppers, Brussels Sprouts, Veal Demi Glace \$34



Guided by Principles of Sustainability

Reservations 919-918-2777 | For more information, visit carolinainn.com