

MCNINCH HOUSE RESTAURANT

Please select the appropriate number of entrées (one per person) for your party from the list below and contact us by email reply or telephone with your choices. You can leave the details on our voicemail 24 hours a day. We need to hear from you by the day before your reservation.

If you have any questions, we will, of course, call you back.

If anyone in your party has any dietary concerns, food allergies or dislikes please let us know prior to your arrival.

Note that we offer valet parking, we require jackets for gentlemen, and if you must have cell phones, we ask you to turn the ringers off in the dining room.

MCNINCH HOUSE RESTAURANT IS A SMOKE-FREE ESTABLISHMENT

**Make your choice of one of three options (GRAND, PREMIER OR BISTRO)
and available entrees**

****Please note that each option is limited to the entire table****

All meals are Prix Fixe & tax, gratuity, and suggested wine are not included

Grand 7-Course Chef's Choice Menu with 7 Entree Choices
Appetizer-Soup-Salad-Sorbet-Entree-Cheese-Dessert
\$89 per person

Premier 5-Course Chef's Choice Menu with 6 Entree Choices
Appetizer-Salad-Sorbet-Entree-Dessert
\$79 per person

Bistro 4-Course Chef's Choice Menu with 4 Entree Choices
Salad-Sorbet-Entree-Dessert
\$59 per person (Available Tuesday-Friday Only)

Chef's Table Our Chef's Table offers a complete culinary journey
with 10-12 Chef's Choice courses
\$109 per person-Available For 4-8 Guests by Request Only
Chef's Table Requires 24 hour notice

Note: All Meats are cooked to Medium Rare unless otherwise requested

Note: Side dishes are selected per the Chef to create the maximum flavor experience, therefore, we generally discourage substitutions but exceptions can be made at the discretion of the Chef.

Elysian Fields Rack of Lamb with a Rosemary-Mustard Crust, Maitake Mushrooms, Creamy White Beans, Wilted Kale,
and a Burgundy Lamb Jus
(GRAND MENU ONLY)

Burgundy and Spice-Marinated Loin of Venison with Potato Maxim, Bacon-Braised Bok Choi and a Shiitake-Port Reduction
(GRAND OR PREMIER MENU)

Roasted Maple Leaf Farms Duck Breast and Pulled Duck Confit, Yellow Corn Polenta, Braised Red Cabbage
and Dried Cranberry-Walnut Chutney
(GRAND OR PREMIER MENU)

Prosciutto-Wrapped Organically Raised King Salmon with Preserved Lemon-Parsley Crushed Potato and Oven-Roasted Haricot Verts
(GRAND, PREMIER AND BISTRO MENUS)

Morehead Estate Coffee-Rubbed Petite Filet of Grass-Fed Beef and Braised Short Rib with Gruyere Potato Puree, Roasted Red Onion,
and Green Peppercorn Bordelaise
(GRAND , PREMIER AND BISTRO MENUS)

Braised Grateful Growers Pork Osso Bucco with Pecorino-Pecan Cous Cous, Shaved Fennel, and Rosemary Gremolata
(GRAND , PREMIER AND BISTRO MENUS)

Creamy Black Pepper Ricotta Gnocchi and Hand-Picked Wild Mushrooms with Honey-Braised Fennel, Red Onion, Arugula,
and Pecorino Romano
(GRAND, PREMIER AND BISTRO MENUS)