

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 5 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.

Rack of New Zealand Lamb with a Rosemary-Dijon Mustard Crust,
White Bean Croquette, Sweet and Spicy Kale, and Roasted Shallot Marmalade
(GRAND MENU ONLY)

Seared Jumbo Sea Scallop and Braised Beef Short Rib
with Lemon-Crushed Potato Salad, Roasted Haricot Verts, and Horseradish Veloute
(GRAND MENU ONLY)

Roasted Maple Leaf Farms Duck Breast with Duck Confit Ragout,
Braised Red Cabbage, Yellow Corn Polenta, and Strawberry Glace
(GRAND OR PREMIER MENU)

Pistachio-Crusted Grateful Growers Pork Loin
over Andouille Grits, Toasted Spinach, and Shiitake-Green Peppercorn Ragout
(GRAND, PREMIER AND BISTRO MENUS)

Prosciutto-Wrapped Organically Raised King Salmon
with Smoked Salmon Ravioli, Fennel-Red Onion Slaw, and Mascarpone Dressing
(GRAND , PREMIER AND BISTRO MENUS)

Morehead Estate Coffee-Rubbed Tenderloin of Grass-Fed Beef
with Potato Maxim, Caramelized Fennel, Blueberry Chutney, and Spiced Port Jus
(GRAND , PREMIER AND BISTRO MENUS)

Creamy Black Pepper Ricotta Gnocchi and Hand-Picked Wild Mushrooms
with Red Onion, Baby Spinach, Roasted Red Pepper Sauce,
and Parmesan Crisps
(GRAND, PREMIER AND BISTRO MENUS)