

The McNinch House Restaurant

Charlotte's Landmark for Fine Dining since 1989

<u>Grand Menu – 7 courses</u> <u>\$109</u> 3 “Opening Courses” House made Sorbet, Choice of Main, Cheese & Dessert	<u>Chef's Tasting</u> <u>6 Chef's choice courses \$185</u> <u>(whole table must participate)</u> <u>Note: CHEF'S Tasting Menu Includes Wine Pairings</u>	<u>Premier Menu – 5 courses</u> <u>\$89</u> Choice of 2 “Opening courses” House made Sorbet, Choice of Main, & Dessert
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Our Story

The McNinch House was built in 1892. The house that stands on was built by Mr. Liddell, and was the residence of the McNinch family for most of its history. Mr. Sam McNinch served as Mayor of Charlotte from 1905 to 1907. The house stayed in the McNinch Family until 1978. The current owner, Ellen Davis, purchased the house and spent a decade restoring it.

The house currently stands on the National Historic Register and is a Mecklenburg County Historic Site. The restaurant opened in 1989 and has been serving multiple course dinners since.

Our Farmers

Green Pastures Urban Farm, Mount Holly NC
Rosemary Pete, Waxhaw NC
Hoffman Heritage and Heirloom, Lincolnton NC
Urban Gourmet Farms, Charlotte NC
Sunnyside Eggs, Greenville NC
Tega Hills Farm, Tega Cay SC
Uno Alla Volta Cheese, Charlotte NC
Bosky Acres, Waxhaw NC
Blue Bird Farm, Morganton NC
Toska Truffles, Charlotte NC

Executive Chef Matthew Shepard



WINTER 2016

Opening Courses

Jumbo Lump Crab Cake *with Louisiana-Style Remoulade, Watercress, Crispy Shallot Tarragon Oil*

Pear Salad *White Wine Poached Pear, Arcadian Harvest Greens, Candied Walnuts, Brie, Curry and Chutney Dressing*

Seared Foie Gras *with NC Apple Butter, Ginger Purée, Crushed Candied Nuts and Greens*

Wagyu Beef Tartar* *Boiled Quail Egg, Potato Gaufrettes, Crispy Capers, Horseradish, Radish, Chervil Cream Mayo, Smoked Mustard Seed, Onion Ash*

Tuna Tartar* *Chives, Olive Oil, Shallots, Sriracha Mayo*

She Crab Soup *with Splash of Dry Sherry and Black Pepper*

Soup of the Day

Main Courses

Rosemary & Dijon Crusted Rack of New Zealand Lamb* *with Cous Cous, Sautéed Baby Spinach, Vincotto*

Pan Seared Duck **with Turnips, Baby Carrots, Toasted Pepitas, Orange Segments, Trumpet Mushrooms, Leeks, Orange Demi-Glace*

Red Wine Braised Beef Shank *with Smoked Gouda Macaroni and Cheese, Red Wine Reduction*

Filet Mignon* *with Prosciutto Wrapped Asparagus, Goat Cheese Potato Au Gratin, Bordelaise*

The Catch *with a Winter Root Ratatouille, Wild Rice, Fennel, Sautéed Mushrooms*

Seared Scallops *with an Herbed Butter, Butternut Squash Gnocchi, Mushrooms, Cilantro*

Garden Symphony *a Composed Collection of Seasonal and Local Vegetables Over Toasted Wild Rice*

Dessert Course

Deconstructed Lemon Meringue Pie *Lemon Gel, Vanilla Bean Sable, Toasted Marshmallow,*

Carrot Cake *Sweet Carrot puree, Candied Walnuts, Spun Carrot and Cream Cheese Ice Cream*

Chocolate Guinness Cake *Chocolate Gel, Chantilly Cream, Bailey's Ice Cream*

***PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES.
THESE ITEMS MAY BE SERVED RAW OR UNDERCOOED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**