

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
Lucky Clay Farms, Norville NC
Toska Truffles, Charlotte NC

Executive Chef Matthew Shepard



SPRING 2017

Opening Courses

Jumbo Lump Crab Cake *with Louisiana-Style Remoulade, Carrot, Cucumber, Roasted Red Pepper Aioli*

Pea Salad *Sugar Snap Peas, Baby Red Romaine, Endive, Feta, Prosciutto, Baby Frieze, Lemon Olive Oil*

Seared Marinated Octopus *Dijon-Thyme Vinaigrette and Mixed Greens*

Shrimp Cocktail *House-Made Cocktail Sauce, Lemon Wedges*

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 Parsnip Puree, Rainbow Cauliflower, Sautéed Baby Kale, Red Onion Marmalade, Honey-Balsamic Reduction*

Pan Seared Duck **Mascarpone Grits, Rainbow Carrots, Haricot Verts, Dark Cherries, Cherry Wood Smoked Bacon, Cherry Demi-Glace*

Pan Seared Pheasant *Rosemary Charlotte Potatoes, Spring Mushroom and Fava Bean Risotto, Pan Sauce*

Filet Mignon* *Broccolini, Beech Mushrooms, Cognac Peppercorn Bordelaise*

The Catch *Jasmine Rice, Spring Onions, Yellow Oysters Mushrooms, Lemon Caper Sauce*

Lobster Carbonara *Egg Fettuccini, Spring Peas, Chorizo, Garlic Cream Sauce*

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

Dessert Course

Caramel Cheesecake *White Chocolate Ganache, Caramel, and Dulce De Leche Ice Cream*

Blueberry Soup *Lemon Mousse, Brown Sugar Streusel, and Vanilla Bean Cookie*

Southern Chocolate Chess Pie *Chantilly, Chocolate Sauce, White Chocolate 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.