



The Rice House

SOUP

Butternut Squash Soup
with duck confit, pecan syrup and brioche croutons

APPETIZERS

Warm Bluepointe Oysters
with leeks and sturgeon caviar

Spiced Carolina Quail
over goat cheese cake, spinach saute, honey sesame glaze

Cured Salmon with Black Pepper Crust,
radish salad and dijon vinaigrette

Grilled Gulf Shrimp,
fava beans, and morels over foie gras grits

Tender Veal Sliced Thin
with wilted arugula, aged balsamic and peach chutney

SALADS

Baby Iceberg and Vine Ripe Tomato Salad
with stilton bleu cheese dressing

Endive Salad with Pomegranate
vinaigrette and lemon cream

Mesclun Greens
with warm goat cheese and toasted hazelnuts and mustard vinaigrette

ENTRÉES

Seared Parma Wrapped Diver Scallops
surrounding penne pasta tossed with asparagus, sweet peas, and morels with tomato broth

Black Angus Filet Rossini
spinach, stilton blue cheese potato gratin, capped with foie gras and truffle sauce

Seared Rare Ahi Tuna
over gulf shrimp salsa

Pecan Crusted Pork Medallions
with whipped sweet potatoes, bourbon cream corn flan and roasted beets with bacon cider reduction

Pan Seared Chilean Sea Bass
with lobster mashed potatoes, fava beans and citrus beurre blanc

Glazed Muscovy Duck Breast
and red wine pear, stilton blue cheese potato gratin, and sauteed mushrooms

Macadamia Nut Crusted Gulf Red Snapper
with lobster curry sauce, lobster mashed potatoes, and asparagus saute

Charles Vosburgh CEC AAC
Chef D' Cuisine

Please ask your server to assist you with pairing lovely wines to compliment each of your courses.

☞ Two Courses – Forty-eight Dollars ☞ Three Courses – Fifty-seven Dollars ☞ Four Courses – Sixty-five Dollars ☞