

The Rice House

Soup

Trio of chilled soups:

Avocado soup with salsa * Georgia peach and ginger soup * Tomato gazpacho
10.00

Appetizers

Medley of grilled gulf shrimp, mussels and lobster ravioli
with tomato, coriander and basil cream
14.00

Spiced Carolina quail over goat cheese cake
with spinach sauté and honey sesame glaze
12.00

Chesapeake Bay jumbo lump crab cake
with corn okra relish, fried lemon and mustard crème fraîche
14.00

Seared foie gras
with caramelized Georgia peaches and Maine blueberry sauce
16.00

Salads

Stilton and pear salad
with red grapes, spiced pecans, stilton cheese, haricot vert
and apple walnut vinaigrette
10.00

Salad of watermelon, mango, goat cheese, arugula,
and shaved red onions with orange vinaigrette
10.00

Grilled romaine salad
with Dijon-smoked bacon and herb vinaigrette, topped with
blue cheese crumbles and tobacco onions
9.00

Entrees

Seared rare ahi tuna over gulf shrimp salsa
26.00

Butter poached Maine lobster
over asparagus and cèpe risotto
40.00

Tournedos of Black Angus tenderloin Oscar style
with sauce béarnaise
38.00

Grilled Alaskan wild king salmon filet
with sweet corn, fava bean and salsify relish, and corn cream
30.00

Pancetta wrapped medallions of pork
over sweet potato hash with cider bourbon sauce
30.00

French breast of chicken over parmesan risotto cake
with summer asparagus three ways
24.00

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

Charles Vosburgh CEC AAC
Chef D' Cuisine

Consuming raw or undercooked meats, shellfish, poultry, seafood or eggs may increase your risk of foodborne illness.

Barnsley Gardens
RESORT