

THE TERRACE

at the Charlotte Inn



Happy New Year!

**Blini*, house-cured gravlax, osetra caviar, crème fraîche



Black Lentil Soup, garlic & fennel pork sausage



The Terrace Spinach Salad, crispy house-cured bacon, bleu cheese, apples, candied walnuts, dried cranberries, warm vinaigrette

Chilled Wild Shrimp Cocktail, homemade cocktail sauce



**Beef Wellington*, mushroom duxelle, foie gras, duchess potatoes, creamed baby spinach, veal demi-glace

Butter Poached Sole Filet, pommes puree, capers, roasted tomatoes, lemon zest

Braised FARM Institute Lamb Shank, creamy polenta, roasted winter vegetables, fried leeks



Vanilla Panna Cotta, pineapple chutney, cookie crust

Chocolate & Caramel Tart, dark chocolate ganache, sea salt, crème fraîche



\$95 per person

Executive Chef ~Justin Melnick  *Executive Pastry Chef ~Emily Melnick*

*There is an increased risk of illness due to eating undercooked or raw animal foods.
Before placing your order, please inform your server if any person in your party has a food allergy.