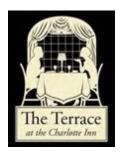
## **≈**THE TERRACE **≈**

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

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\*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

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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.