

Grace

RESTAURANT AT THE CARNEGIE HOUSE

Easter

FIRST

SEASONAL FRUITS | Honey & yogurt | 12

OYSTERS ON THE HALF SHELL | Half dozen | Seasonal selection | 22

SMOKED SALMON | Capers | Red onions | Dill sour cream | 16

GRACE SALAD | Gorgonzola | Apples | Roasted walnuts | Sherry vinaigrette | 14

WARM BRIE SALAD | Strawberry purée | Pine nuts | Blood orange vinaigrette | 15

PROSCIUTTO DE PARMA SALAD | Poppy seed vinaigrette | Parmesan Reggiano | Tear drop peppers | 15

PURÉE OF ASPARAGUS SOUP | Crème fraîche | Spring chives | 13

SECOND

EGGS BENELECT | English muffins | Country ham | Poached eggs | Hollandaise | 21

CROISSANT FRENCH TOAST | Stuffed with chocolate and hazelnuts | Maple syrup | 16

HONEY GLAZED COUNTRY HAM | Warm potato & tarragon salad | Grilled asparagus | 20

ROASTED LEG OF SPRING LAMB | Roasted spring vegetables | New potatoes | Lamb reduction sauce | 28

“WESTER ROSS” WILD SCOTTISH SALMON | Grilled asparagus | Spring herb butter sauce | 27

HOUSEMADE RAVIOLI | Wild mushroom & goat cheese ravioli | Cherry tomatoes | Parmesan-basil cream sauce | 27

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
If you have a food allergy, intolerance, or sensitivity, please speak to your server before you order.