

# *The Carriage House Restaurant*

## **Valentine's Dinner Menu**

### **~Starters~**

#### **Scallops**

Blackened grilled scallops with White Oak Estate stone ground grits, toasted almonds and citrus butter

#### **Crab Claws**

Gulf blue crab fingers marinated in garden herb vinaigrette

#### **Sweet Potato and Tasso Soup**

Creamy soup of sweet potato spiked with house made tasso

#### **Belle Ecorce Farms Salad**

Seasonal selection of Belle Ecorce Farms cheese, purple onions and pistachios, served on mixed greens and finished with Steen's cane syrup vinaigrette

### **~Entrees~**

#### **Red Snapper**

Pan seared with lemon and tomato beurre blanc, served with artichoke and vegetable risotto

#### **Rosemary Chicken**

Roasted chicken breast finished with wild rice, rosemary and mushroom veloute'

#### **Louisiana Beef Short Ribs**

Slow braised, with locally grown mushrooms atop White Oak Estate stone ground grits

#### **Filet Mignon**

Grilled and served with potato puree, asparagus and herb demi-glace

### **~Dessert~**

Red Velvet Creole Cream Cheese Cheesecake  
White Chocolate Bread Pudding

***\$75 plus tax and gratuity***