

KINGS' CARRIAGE HOUSE

Saint Patrick's Day Dinner

THURSDAY 17TH MARCH 2016

CREAM OF POTATO SOUP
IRISH BACON & CHIVE OIL

WARM SPINACH & CASHEL BLUE CHEESE TART
FRISÉE & HEIRLOOM TOMATO SALAD
MUSTARD SEED VINAIGRETTE

COCKLES & MUSSELS
GARLIC, ORANGE ZEST & FRESH THYME

TARTARE OF OAK SMOKED IRISH SALMON *
BOXTY POTATO PANCAKE
HORSERADISH CRÈME FRAICHE & SALMON ROE

"BACON & CABBAGE" ...
SMOKED LOIN OF PORK BRAISED WITH SAVOY CABBAGE
JACKET POTATOES, PARSNIPS & CARROTS
MUSTARD CREAM

PAN ROASTED BREAST OF DUCK WITH HONEY & STOUT
SWEET POTATO HASH BROWNS
CARAMELIZED BRUSSELS SPROUTS

ROASTED LOIN OF LAMB WITH MINT JUS *
CRISPY TURNIP POTATO CAKE
CARROT PUREE

FILET OF WILD SALMON WITH SAFFRON BUERRE BLANC
BUTTERMILK CHAMP POTATOES
CRUSHED SPRING GREEN PEAS

GRILLED PRIME FILET MIGNON WITH WHISKY PEPPERCORN SAUCE * *
CREAMED HORSERADISH POTATOES
WILTED WATERCRESS

WARM APPLE BLACKBERRY CRUMBLE WITH IRISH OATMEAL CRUST
GINGER CRÈME ANGLAISE

BROWN BREAD ICE CREAM

MASCARPONE CHEESECAKE
STRAWBERRY RHUBARB COMPOTE

DARK BELGIAN CHOCOLATE GANACHE TORTE
IRISH COFFEE SAUCE

IRISH FARMHOUSE CHEESES WITH FRUITS & BISCUITS * *

[MENU SUBJECT TO CHANGE]

Forty-Nine Dollars Prix Fixe

(* \$4 SUPPLEMENTAL CHARGE PER ASTERISK)

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