

CAROUSEL RESTAURANT & BISTRO

PRIVATE DINING MENU | FALL 2016 | \$75 per guest

APPETIZERS

served buffet style during cocktail hour

MUSHROOM DUXELLE

*mushrooms . onions . shallots & herbs finely chopped
& sautéed in butter . baked with parmesan over a
puff pastry*

DUCK CROSTINI

*thinly sliced seared duck breast over toasted ba-
guette . topped with an orange bourbon reduction.*

SALAD

SWEET BEET SALAD

*roasted beets . watercress . granny smith apples .
candied walnuts . topped with a goat cheese
vinaigrette*

ENTREES

COQ AU VIN

*chicken braised in red wine . topped with a house red
wine sauce & sautéed mushrooms . served over
whipped yukon golds & seasonal vegetables*

WILD CAUGHT SALMON

*seared salmon . crab risotto . heirloom carrots .
béarnaise sauce*

FILET AU PORTO

*8oz filet mignon cast iron seared . topped with a
red wine port reduction and blue cheese crumbles .
served with whipped Yukon golds & sautéed seasonal
vegetables*

DESSERT

CHOCOLATE MOUSSE CAKE

*dark chocolate mousse . chocolate
ganache . salted caramel . quenelle . praline*

CHEESECAKE

classic light cheesecake over shortbread