

MAY 14, 2017
DINNER MENU

La
Residence

CONGRATULATIONS
2017 GRADUATES

3 COURSE MENU LISTED BELOW IS \$49 PER PERSON NON INCLUSIVE OF BEVERAGES, TAX OR GRATUITY

SELECT ONE ITEM

GRILLED BRIE GF

RASPBERRY COMPOTE, GREENS
SUGGESTED WINE PAIRING: SAUVIGNON BLANC

ROASTED BRUSSELS SPROUTS GF

SAUTEED WITH TASSO HAM
SUGGESTED WINE PAIRING: RIESLING

LOBSTER BISQUE GF

SUGGESTED WINE PAIRING: SAUVIGNON BLANC

WILD GREEN SALAD GF

MANDARIN ORANGES, MIXED GREENS, ARUGULA, CANDIED PECANS,
GOAT CHEESE, CHAMPAGNE VINAIGRETTE
SUGGESTED WINE PAIRING: PINOT GRIGIO

XXXXX

SELECT ONE ITEM

BLACK ANGUS FILET MIGNON GF

FRESH ASPARAGUS, CREAMED POTATOES, BOURBON DEMI-GLACE
SUGGESTED WINE PAIRING: CABERNET SAUVIGNON

SHRIMP & GRITS GF

WILD GULF SHRIMP, CREMINI MUSHROOMS, SWEET RED PEPPERS,
SMOKED APPLEWOOD BACON, THREE-CHEESE GRITS, SHRIMP JUS
SUGGESTED WINE PAIRING: PINOT NOIR

TRUFFLE RISOTTO GF

CLASSIC ARBORIO RICE WITH MUSHROOMS AND TRUFFLE OIL
SUGGESTED WINE PAIRING: CHARDONNAY

FRESH SALMON GF

HARICOT VERTS, ARTICHOKE HEARTS, GRAPE TOMATOES, LEMON BEURRE BLANC
SUGGESTED WINE PAIRING: RIESLING

XXXXX

SELECT ONE ITEM

HOUSEMADE SORBET

SELECTOIN OF HOUSE FLAVORS

CRÈME BRÛLÉE GF

FRESH BERRIES, WHIPPED CREAM

CHOCOLATE MOUSSE TORTE

BERRY COULIS, WHIPPED CREAM

MENU ITEMS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY

Restaurant La Residence

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