

MAY 12, 2018

La
Residence

**CONGRATULATIONS
2018 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

FRIED GREEN TOMATOES

ROASTED PEPPADEW SAUCE, GOAT CHEESE
SUGGESTED WINE PAIRING: CHARDONNAY

TOMATO BISQUE GF

SUGGESTED WINE PAIRING: SAUVIGNON BLANC

WILD GREEN SALAD GF

MANDARIN ORANGES, MIXED GREENS, ARUGULA, CANDIED WALNUTS,
GOAT CHEESE, PICKLED ONIONS, 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,
CARAMELIZED ONIONS, TASSO HAM, THREE-CHEESE GRITS, SHRIMP JUS
SUGGESTED WINE PAIRING: PINOT NOIR

TRUFFLE RISOTTO GF

ARBORIO RICE WITH MUSHROOMS, FRESH HERBS, TOMATO BURST, AND TRUFFLE OIL
SUGGESTED WINE PAIRING: CHARDONNAY

FRESH SALMON GF

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

XXXXX

SELECT ONE ITEM

HOUSEMADE SORBET

SELECTOIN OF HOUSE FLAVORS

STARBERRY SHORTCAKE GF

FRESH BERRIES, WHIPPED CREAM

CHOCOLATE MOUSSE TORTE

BERRY COULIS, WHIPPED CREAM

MENU ITEMS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY

Restaurant La Residence

919.967.2506 www.laresidencedining.com Chapel Hill, NC 27516