

## SOUP OR SALAD

**SHAKING BEEF SALAD** GF  
FILET MIGNON SAUTÉED-  
WITH HOISON SAUCE OVER  
MIXED GREENS

**MIXED GREEN SALAD**  
CUCUMBER, CHERRY TOMATO,  
RED ONION, WITH VINAIGRETTE,  
RANCH, OR BALSAMIC DRESSING

**CAESAR SALAD**  
ROMAINE LETTUCE, PARMESAN,  
CROUTON, CAESAR DRESSING

**FRENCH ONION SOUP**  
WITH BRIOCHE AND EITHER SWISS  
OR GRUYERE CHEESE

## SWEET PLATES

**VANILLA CRÈME BRÛLÉE**

**KALOUGA**  
WITH ORANGE, SEMI-SWEET  
CHOCOLATE, BOURBON, WHIS-  
KEY, BRANDY

**SORBET OF THE DAY**

**FRUIT SABAYAN**  
WITH BERRIES ANGEL FOOD CAKE,  
AND WHIPPED CREAM

**BREAD PUDDING**  
CHOCOLATE CHIP BREAD PUD-  
DING WITH RAISINS, CUSTARD  
SAUCE

**Now Booking Annual  
Aphrodisiac Menu  
Valentine's Celebration**

## FULL PLATES

**FILET MIGNON**  
PAN SEARED WITH ASPARAGUS,  
& MASHED POTATOES OR  
GRATIN POTATOES

**DUCK BREAST**  
PAN SEARED WITH SWEET POTATO  
PUREE, FONDANT POTATO, FIG,  
WITH DUCK-VEAL DEMI-GLACÉ

**BACON WRAPPED CHICKEN**  
PAN SEARED STUFFED WITH  
BOURSIN & BELL PEPPERS

**FRESH CAUGHT SALMON**  
PAN SEARED WITH GREEN BEANS,  
ARTICHOKE HEARTS AND  
GRAPE TOMATOES, AND LEMON  
BEURRE BLANC

**MUSHROOM TRUFFLE RISOTTO**  
MUSHROOM MEDLEY WITH  
PARMESAN CHEESE, BUTTER  
AND PARSLEY

**EGGPLANT CAVIAR**  
SAUTÉED EGGPLANT WITH  
ZUCCHINI, YELLOW SQUASH  
AND PROVENÇAL SAUCE

*La*  
**Residence**  
RESTAURANT & BAR

## SMALL PLATES

**CHARCUTERIE PLATE**  
CHEF'S SELECTION OF FINE  
MEATS AND CHEESES

**CUCUMBER LINGUINI**  
WITH SHRIMP  
CUCUMBER WITH POACHED  
SHRIMP, PARSLEY, LEMON OIL,  
AGED BALSAMIC REDUCTION

**CRAB CAKE**  
SEARED JUMBO LUMP CRAB  
CAKE WITH SHALLOT AND MI-  
RIN REMOULADE SAUCE

**TOMATO ONION TARTE**  
SERVED WITH A PETITE MIXED  
SALAD

**DUCK CONFIT SLIDERS**  
ON A BRIOCHE BUN WITH  
EITHER CARAMELIZED ONIONS,  
SLAW OR FRIED ONIONS

**STUFFED BREAD**  
BRIOCHE ROLL STUFFED WITH  
CHEESES, BACON & HERBS  
OR  
BRIOCHE ROLL STUFFED WITH  
PESTO, GRILLED VEGETABLES  
SERVED WITH A PETITE SALAD

**ARACINI**  
BREADED & FRIED RISOTTO  
WITH MOZZARELLA & GRUYERE  
WITH PROVENÇAL SAUCE

STEAK TEMPERATURES: RARE-COOL RED CENTER, MEDIUM RARE-WARM RED CENTER, MEDIUM-WARM PINK CENTER, MEDIUM WELL-HOT PINK CENTER, WELL DONE-GRAY CENTER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

202 West Rosemary St. Chapel Hill, NC 27516 919.967.2506  
www.laresidencedining.com Open Tu-Su Dinner and by special arrangement