



QUEEN'S FEAST
CHARLOTTE RESTAURANT WEEK®

First Course

Chilled Strawberry & Mint Soup

Blackened & Seared Diver Scallops over
Blue Cheese Grits with Apple Brown Butter

Fried Green Tomatoes
with Fire Roasted Tomato Vinaigrette and Buttermilk Sauce

Prince Edward Island Mussels
Simmered in Duck Rabbit Milk Stout and Fresh Tomato Broth

Second Course

Iceberg Wedge with Shaved Cucumber, Diced Tomatoes,
Sweet Potato Croutons and Chipotle Ranch Dressing

Almond Encrusted Goat Cheese with Mixed Greens,
Red Onions, Fresh Raspberries and Balsamic Vinaigrette

Third Course

Orange Marmalade Glazed Salmon with Balsamic Reduction
Oven Roasted Garlic and Rosemary New Potatoes, Sautéed Spinach,
Golden Raisins and Cashews

Fresh Sage & Brie Rolled Flank Steak
Black Eyed Pea and Wild Rice Salad, Sautéed Vegetable Medley

Fire Roasted Tomato Fettuccine with Fra Diavolo Shrimp
Fire Roasted Tomatoes, Squash, Zucchini, Spinach and Haricot Vert
Tossed with White Wine and Shaved Parmesan

Citrus Marinated Grilled Chicken Breast
Wild Mushroom, Spinach & Artichoke Casserole, Lemon-Basil Velouté

Fourth Course

Grilled Fruit Kabob on Rosemary Skewers with Vanilla Ice Cream
and Red Wine Infused Honey

White Chocolate Cheesecake with Sour Cream Topping and Fresh Berries

Peach Crumb Pie with Vanilla Ice Cream