

The Terrace at The Charlotte Inn

Easter Prix Fixe Menu 2025

Three Course Prix fixe 125

Wine Pairings 195

Amuse Bouche

Golden osetra caviar, Vinegar potato chip, creme fraiche, chive

First Course

Roasted Beet Salad

Red & Golden beets, goat cheese, spiced walnuts, asian pear, crushed pancetta, sherry vinaigrette

Pouilly-Fume Sancerre

Lobster Bisque en croûte

Maine Lobster, Cognac

Chalk hill chardonnay

Duck Cassoulet

Confit duck, herbs, white beans

Rancho Las Hammaras, Pinot Noir

Jonah Crab Cake

Grapefruit sauce vierge, remoulade, Caviar

Frogs leap, sauvignon blanc

Second Course

Lamb Chop

Potato Au Gratin, broccolini, black garlic soubise, mint jelly

Duckhorn Cabernet

Classic Ham Dinner

Pommes Puree, haricots vert, pineapple whole grain jus

Forge cellars Riesling

Ricotta Cavatelli

Morel Mushroom, english peas, egg, shaved black truffle, pecorino

Chateau bonnet Bordeaux

Halibut

Summer chowder sauce, fennel frond, chive emulsion

Bortolozzi pinot Grigio

Third Course

White Chocolate Mousse

Dark chocolate crust, Mixed berry coulis, vanilla gelato

Taylor fladgate 20 port

Carrot Cake

Mascarpone, anglaise, chopped pecans

Sauternes



**RELAIS &
CHATEAUX**