



Charlotte Hotel
Sweetheart Week, 2012

OH!

Heirloom cheddar tartlet with sweet pepper escabèche, 8

California Yellowfin tuna* rolls with wasabi & shoyu. 10

Baby spinach Mesclun salad, chipotle-orange vinaigrette, drunken goat cheese, toasted pine nuts, 9

Classic seaside oyster* stew; sherry, tarragon, a touch of cream, celery leaves & puff pastry, 12

OH, MY GOODNESS!

Pan blackened, Farmed Atlantic salmon*, avocado, candied ginger and cucumber salsa, sticky rice, 26

Filet mignon*, with white truffle béarnaise sauce, fingerling potatoes and asparagus, 29.5

Wild mushroom stuffed breast of chicken, gorgonzola red wine risotto, spinach, 22

Grilled vegetable lasagna, pesto and tomato sauces, 20

OH, MY GOODNESS, YES!

Warm cherry tartlet with almond ice cream, 8


Chocolate Mousse Cup, 7

Butterscotch crème brûlée, 7

Housemade ice cream, bowl, 5

(ask you server for tonight's selections)

Starts February 10, 2012



*THE FINE PRINT: Items marked with an asterisk may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any food allergies. Splitting charge of \$5.50 per entrée. We prefer cash or check. We accept Visa, MasterCard & Discover. We tolerate American Express. If you insist on splitting checks for large tables, be patient with us as your departure may be delayed.

7 North Street, Onancock, VA 23417 Dinner 5:00 to 9:00 pm, Wed. thru Sun., ph: 757.787.7400

Charlotte Hotel & Restaurant

Starters

Salad of oranges, pecan crusted goat cheese, mixed greens & dried cranberries, ruby port vinaigrette, 9
suggested wine: Gruet Brut méthode Champagne, glass 8.5, bottle 32

Classic seaside oyster stew; sherry, tarragon, a touch of cream, celery leaves and puff pastry, 12
suggested wine: Heron Chardonnay, glass 8, bottle 27

Duck leg confit, smoked & slow roasted with sweet potato beignet and pineapple, 12
suggested wine: Church Creek merlot, glass 9, bottle 32

Entrees

Grilled beef tenderloin*, whiskey, dried cherry sauce, haricot verts, fingerling potatoes, 29.5
suggested wine: Graham Beck Gamekeepers Reserve, glass 11, bottle 32

Spice rubbed Atlantic salmon, Nishiki rice, sautéed spinach & avocado ginger salsa, crushed wasabi peas, 26
suggested wine: Leese-Fitch Pinot Noir, glass 8, bottle 28

Portabella, roast pepper, spinach & goat cheese Wellington, arugula walnut pesto, Marsala syrup, 22
suggested wine: Ray's Station Merlot, glass 10, bottle 32

Panko herb crusted Chicken, honey-lemon-rosemary pan sauce, four cheese macaroni,
& roasted garlic asparagus, 22
suggested wine: Drouhin Macon Villages, glass 11, bottle 32

Desserts

Double Belgian chocolate walnut brownie,
cinnamon ice cream, caramel latte sauce, 9
suggested wine: Grahams 10 year tawny port, glass 9

Butterscotch crème brûlée, 7
suggested wine: Oremus Tokaji Late Harvest, glass 23

Sticky toffee pudding, rum sauce, 8
suggested wine: Château Sahuc Sauternes, glass 13

Housemade ice cream
one scoop, 3 two scoops, 4 bowl, 5
(ask you server for tonight's selections)



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