



Sample Seated Dinner Menu

first course (select one salad to serve)

michigan cherry salad
field greens, dried michigan cherries, creamy artisan blue cheese, toasted pecans, and maple-balsamic vinaigrette

chopped romaine salad
herbed focaccia croutons, shaved grana padano, and creamy basil- parmesan dressing

beet salad
field greens, roasted red and yellow beets, aged feta, marinated garbanzo beans, and citrus vinaigrette

heirloom tomato caprese
marinated market tomatoes, fresh mozzarella, burrata, basil and black pepper flat bread

strawberry salad
baby spinach, caramelized onions, aged chevre, toasted almonds, and strawberry - poppy seed vinaigrette

set on each table

warm house rolls with olive oil and fennel

entree course

please select one of the following for service

brasserie chicken
pan-seared free-range chicken breast with tomato confit and chicken jus potato-fennel gratin and roasted green market vegetables

mediterranean chicken
marinated and grilled chicken breast with lemon -oregano beurre blanc creamy mascarpone risotto cake and grilled asparagus

parmesan-cruste organic chicken
fresh basil and lemon butter sauce
toasted farro, glazed heirloom carrots, and charred sugar snap peas

southeast asian beef short ribs
ginger and soy-braised short ribs
jasmine rice, lemon broccolini, and pickled green onion gremolata

steakhouse beef
grilled flat iron steak finished with caramelized onion butter
crispy rosemary potatoes, glazed carrots, and a slow-roasted spinach tomato

lake michigan whitefish
lake michigan whitefish roasted with fresh herbs, lemon and olive oil with potato and leek puree, grilled asparagus, and saffron beurre blanc



Sample Seated Dinner Menu

vegetarian alternative

house gnocchi
seared potato gnocchi with colorful market vegetables finished with fresh ricotta cheese
and brown butter-charred tomato vinaigrette

dessert course

chocolate mousse, chocolate cake, caramel cream center with whipped cream and cocoa
reduction

miniature fallen dark chocolate soufflé

chocolate savarin caramel bourbon sauce

toffee apple tart with crème fraîche and orange toffee sauce

passed to each table

decaffeinated crop to cup coffee service amber sugar cubes, cream and sweeteners