

Menu

\$45 PER PERSON

First Course

choose one

Lobster Bisque

lemon creme fraiche, lobster salad, grilled crostini, chive oil

Arancini

fennel sausage, smoked tomato sauce, roasted garlic aioli, micro basil

Saganaki

fried kasseri, olive tapenade, sundried tomato jam, Grand Marnier syrup

Winter Salad

Fuji apple, pomegranate, shaved onion, dry cherry, Chevre, maple-dijon vinaigrette,

Second Course

choose one

Veggie Pad Thai

Thai-peanut sauce, green onion, egg, crispy tofu, rice noodle

Beef Short Rib

French onion braised, Leelanau-raclette au gratin, stewed mirepoix, grilled crostini

Surf and Swine

lardon, gulf prawn, smoked gouda-risotto, baby spinach, roasted tomato, micro basil

Pan-Seared Halibut

brandale, crispy leeks, celeriac puree, chive oil, poached baby carrot

Third Course

choose one

Bread Pudding

banana custard, creme anglaise, banana brulee, candied walnut

Chocolate Creme Brulee

dark + milk chocolate, Chambord, macerated raspberry

Lemon Tart

blueberry + lemon curd, thyme + Meyer lemon syrup

