

Holiday

Cocktail Party

Poached Maine Lobster

Winter Mâche and Vanilla Bean Citrus Dressing on Wonton Crisp

Braised Short Rib Stuffed Red Bliss Potatoes

Foie Gras Truffle Butter

Chicken and Pancetta in Feuilles de Brick

Ginger Beef-Shiitake Mushroom Dumplings

Seared Jumbo Sea Scallops with Creamed Leeks and Crispy Pancetta

Persillade Crusted New Zealand Free Range Lamb "Lollichops"

Vermont White Cheddar Macaroni & Cheese

Antipasto Platter

Provolone, Mozzarella, Greek Olive Oil, Lemon Juice, Kalamata Olives

Toasted Pita and Hummus

Carnarolli Risotto Cakes with Roasted Shallots and Crème Fraîche

Wheel of Warm Brie with Fruit Compote and Crostini

INSPIRED



DINING &
CATERING

Holiday Celebration Dinner

PRESENTED BY CHEF ALAN MERHAR
OF EVANS STREET STATION

Hors d'oeuvres

Wild Forest Mushrooms & Local Goat Cheese in Brick Dough
Back 40 Acres Duck Confit Stuffed Red Bliss Potatoes
Tiny Charleston Crab Cakes with White Wine Mustard Butter
Vegetable Spring Rolls with Sweet Chile Sauce

MARQUES DE GELIDA CAVA EXCLUSIVE RESERVA, 2005, SPAIN

Amuse Bouche

Artisan Greens Salad

Chilled Poached Shrimp, Celery Root, Kapnick's Fuji Apple,
Toasted Chestnuts, Crème Fraîche, and Cider Dressing

SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, 2011, RRV

Hubbard Squash Soup

Applewood Smoked Bacon, Bourbon Glazed Pecans, and Maple Cream

90+ CELLARS LOT 20 PINOT NOIR, RESERVE, 2010, SONOMA

Braised Short Ribs of Beef

Whipped Potatoes, Caramelized Butternut Squash, Broccoli, Gremolata,
and Cabernet Natural Reduction

FAUST CABERNET SAUVIGNON, 2008, NAPA VALLEY

Flourless Dark Chocolate-Kahlua Torte

Spiced Vanilla Bean Crème Anglaise, Toasted Almonds, Berries and Chocolate Ganache

WARRE'S WARRIOR PORT

Happy Birthday!

Hors d'oeuvres

Oysters on the Half Shell

champagne mignonette

Jumbo Lump Crab Salad

crème fraîche, crispy gaufrette

Shrimp Cocktail

with bloody mary sauce

Caramelized Butternut Squash Carnarolli Risotto Cakes

local kale, lemon, and parmesan reggiano crisp

Amish Chicken Roulade

with basil and whole grain mustard in brick dough

Goat Cheese Profiteroles

with lavender infused local honey and toasted almonds

Dinner

Michigan Potato Chowder

crisp bacon, tabasco oil, and chives

Arugula Salad

prosciutto di parma, shaved fennel, kapnicks' fuji apple, marcona almonds,
lemon, olive oil, zingerman's farm loaf croutons

Char Crusted Tenderloin of Beef

whipped potatoes, cabernet natural reduction

Honey Barbequed Salmon

vermont white cheddar macaroni and cheese

Broccoli with Butter and Shallots



PRESENTED BY CHEF ALAN MERHAR
OF EVANS STREET STATION

Hors d'oeuvres

Shrimp Roulade in Brick Dough with Harvest Vegetables
Grilled Flank Steak on Crostini with Chimichurri
Homegrown Tomato & Avocado Salad on Crispy Gaufrette with Fennel and Lemon Zest

1st

Arugula Salad

*Prosciutto di Parma, Shaved Fennel, Apple, Marcona Almonds, Goat Cheese,
Lemon, Olive Oil, Zingerman's Farm Loaf Croutons*

JOEL GOTT SAUVIGNON BLANC, 2010, NAPA

2nd

Lobster & Prochaska Farms Sweet Corn Ravioli
Sautéed Spinach and Spicy Tomato Sauce

SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY, 2008, RRV

3rd

Grilled Tenderloin of Beef

Purple Fingerling Potatoes, Asparagus, Vidalia Onion, and Cabernet Natural Reduction

GUNDLACH BUNDSCHU MOUNTAIN CUVÉE, 2006, SONOMA

4th

Brandied Farm Stand Peach and Blueberry Shortcake
Vanilla Bean Chantilly Cream and Toasted Almonds

CHATEAU D'ORIGNAC, PINEAU DES CHARENTES



BBQ

St. Louis Style Spiced Ribs

Honey Barbequed Chicken Breast

Panzanella

*Traditional Italian Bread Salad with Local Fresh Mozzarella,
Goetz Farms Tomato, Basil, Cucumber, Capers, Balsamic,
and Avalon Farm Loaf Croutons*

Fingerling Potato Salad

Whole Grain Mustard, Vidalia Onion, and Homegrown Basil

Grilled Asparagus

Balsamic Reduction

House Baked Bread

Key Lime Pie

Coconut Whipped Cream

Intimate Dinner Party

Hors d'oeuvres

*Duck Rillettes on Johnny Cakes
Pancetta Wrapped Figs with Goat Cheese
Assorted Hand Rolled Sushi and Sashimi
Vegetable Spring Rolls with Sweet Chile Sauce
Sokol Blosser Evolution, N.V., Oregon*

1st

*Spiced Purée of Butternut Squash
Pure Michigan Maple*

2nd

*Mâche and Kapnick Fuji Apple Salad
Toasted Pecans and Four Corners Goat Cheese
Louis Jadot Chardonnay, Mâcon Villages*

3rd

*Wild Striped Bass
Dashi Broth, Soba Noodles, Asian Vegetables*

4th

*Char-Crusted Beef Tenderloin
Purée of Celery Root, Haricots Verts, and Cabernet Natural Reduction
Hall Cabernet Sauvignon, Napa*

5th

*Assorted Petite Pastries
Vintage Dow Port Tasting*

Summer Dinner Party Menu

Hors d'Oeuvres

*Lobster Spring Rolls
Napa Slaw and Yuzu Dressing*

*Prosciutto di Parma and Local Melon
Celery, Kohlrabi, Cracked Black Pepper and Crème Fraîche*

Roulade of Amish Chicken in Feuilles de Brick

1st

Bibb Salad

*Goetz Farms Ratatouille Ravioli, Organic Eden Quinoa, Marcona Almonds,
Four Corners Fresh Mozzarella, and Niçoise Tapenade Vinaigrette*

2nd

*Char Crusted Beef Tenderloin & Pancetta Wrapped Jumbo Prawn
Michigan Sweet Corn, Heirloom Tomato, Chanterelle Mushrooms, Asparagus,
Braised Fingerling Potatoes, and Cabernet Natural Reduction*

3rd

*Grilled Karen's Place Peaches
Vanilla Bean-Honey Greek Yogurt, Toasted Hazelnuts*



A Farm-to-Table Destination Restaurant & Catering House

INSPIRED



DINING &
CATERING

WILD GAME DINNER

Hors d'Oeuvres

Duck Confit Pierogi with Crème Fraîche
Quail Seared in Brick Dough with Wild Rice
Tiny Charleston Crab Cakes with White Wine Mustard Butter

1st

Rabbit Soup

Root Vegetables, Sweet Potato, and Swiss Chard

2nd

Bibb Salad with Seared Scallops

Shaved Kapnick's Fuji Apple, Pomegranate, Farm Loaf Croutons,
and Blood Orange-Champagne Vinaigrette

3rd

Pancetta Wrapped Pheasant Roulade

Quince, Celery Root, and Beluga Black Lentils

4th

Roasted Duck Breast

Sunchoke-Potato Cake, Caramelized Cauliflower, Brussels Sprouts,
and Pinot Noir Natural Gastrique

5th

Chestnut Crusted Venison Loin

Rosemary Bronzed Gnocchi, Haricots Verts, Black Trumpet Mushrooms,
Fried Parsnips, and Cabernet Reduction

6th

Dark Chocolate Lava Cake

Pecan Basket and Vanilla Bean Ice Cream