THREE COURSE MENU

## \$50 per person

Add 6\% Michigan State Sales Tax \& 22\% Service Fee.

## INTRODUCTION

Cured meats \& house-made sausage, Chef's selection of cheeses, seasonal berry compote, candied nuts, olives, grilled baguette \& gourmet crackers | Add \$11 per person

## FIRST COURSE

MIXED GREENS SALAD Gluten-Free \& Vegetarian Tomato, cucumber, shredded carrot \& red onion with lemon-basil vinaigrette
Served with Focaccia bread with sun-dried tomato butter

## ENTRÉE (pre-select FOUR)

*GRILLED FLANK STEAK Gluten-Free
Six ounce flank steak blade-sliced medium-rare with red wine demi-glace; served with Chef's selection of vegetable and potato
CHICKEN PICCATA Gluten-Free
Bone-in eight ounce breast of chicken with lemon-caper beurre blanc; served with Chef's selection of vegetable and potato
*SCOTTISH SALMON Gluten-Free
Six ounce filet of salmon with tarragon cream; served with Chef's selection of vegetable and potato
SEASONAL VEGETABLE RISOTTO Gluten-Free \& Vegetarian Creamy risotto with a colorful array of tender vegetables
Advance orders are required. Please prepare visual markers for your servers to easily identify what each guest should receive.

## STEAK UPGRADES <br> *BISTRO FILET Gluten-Free

Six ounce filet mignon with sautéed
 mushroom \&red wine demi-glace
Served with Chef's selection of vegetable and potato Add $\$ 20$ per order
*NEW YORK STRIP Gluten-Free
Twelve ounce strip steak grilled medium-rare to medium with Gorgonzola cream on the side
Served with Chef's selection of vegetable and potato
Add \$10 per order

## SWEET ENDINGS

Pre-select ONE; add \$2 per additional option
NEW YORK CHEESECAKE
FLOURLESS CHOCOLATE TORTE Gluten-Free
CRÈME BRÛLÉE Gluten-Free
Chef's daily selection
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## BEVERAGES

ADDITIONAL \& BILLED ON CONSUMPTION

