

TABLE 2

THREE-COURSE DINNER

\$76

PER GUEST

Choose one selection from each course. Dessert included.

FIRST COURSE

APPETIZERS & SOUP

Butternut Squash Soup

Crab Cake

apple slaw, smoked grapefruit aioli

Maple Leaf Farms Duck Meatballs

cherry chutney

Lobster-Stuffed Mushrooms

lobster-tomato broth

Chicken & Waffle

spicy pineapple honey

SECOND COURSE

SALADS

Harvest Salad

roasted squash, kale, dried Michigan cherries, candied pecans, maple vinaigrette

Goat Cheese

pears, pecans, raspberry vinaigrette

Beet & Goat Cheese Salad

roasted pistachio vinaigrette

THIRD COURSE

ENTRÉES

Jimmy Hoffa

A Detroit mystery hidden beneath pumpkin and red wine. crispy duck leg, pumpkin risotto, charred onions, red wine jus

Grilled Ribeye

roasted garlic mashed potatoes, wild mushrooms, red wine jus

Maple-Glazed Pork Chop

apple mostarda, sweet potato purée, cider glaze

Crispy Skin Salmon

parsnip purée, roasted apples, cider beurre blanc

DESSERT

CHOOSE ONE · INCLUDED WITH DINNER

Raspberry Cheesecake

French Apple Tart

Please inform your server of allergies. *Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.

Culinary Director Christopher Lano