

Specialty Dinner with Two Wine Courses

includes imperial stripe floor length table clothes and charger plates

Bloody Mary Shrimp Cocktail

with lime, celery hearts and red cocktail sauce

Black Star Arcturos Old Mission Peninsula Semi-Dry Riesling

Field Greens with Grilled Asparagus and Hearts of Palm

with crumbled bleu cheese vinaigrette

Riesling Sorbet

Grilled Angus Beef Tenderloin Steak

served with port and wild mushroom sauce

Garlic Whipped Twice Baked Potato Market Vegetables

Wolf Blass Yellow Label Cabernet Sauvignon

Italian Tiramisu

with espresso sauce

Kona Coffee

with whipped cream and chocolate curls

Dinner accompanied by freshly baked Herb Sourdough Rolls, Butter and Chives

70.00

All wine selections are subject to availability

Menu 1

consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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Peppered Goat Cheese in Phyllo

red pepper cream sauce

King Estate Pinot Gris

Vine Ripened Tomato and Mozzarella

virgin olive oil, shallots and balsamic vinegar

Mango Sorbet

Lobster Stuffed Roasted Chicken Breast

roasted pepper cream sauce

Garlic Yukon Mashed Potatoes Market Vegetables

Babcock Tri-Counties Cuvee Pinot Noir

Bourbon Apple Walnut Tart

creme anglaise

Kona Coffee

with whipped cream and chocolate curls

Dinner accompanied by freshly baked Herb Sourdough Rolls, Butter and Chives

65.00

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Menu 2

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Maryland Crab Cake

with mango salsa

Paraiso Santa Lucia Highlands Chardonnay

Spinach Salad

with walnuts and crisp smoked bacon, served with olive oil dijon dressing

Apple Sorbet with Calvados

Pan Roasted Organic Chicken

semi-boneless, stuffed with wild mushrooms and corn bread, served in a pool of cabernet sauvignon reduction

Rosemary Roasted Red Bliss Potatoes Market Vegetables

Columbia Crest Grand Estate Merlot

Classic Tahitian Vanilla Creme Brulee

chocolate biscotti

Kona Coffee

with whipped cream and chocolate curls

Dinner accompanied by freshly baked Sourdough Rolls, Butter and Chives

60.00

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Menu 3

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Seared Scallops in a Sweet Potato Nest

with saffron beurre blanc

Bel Lago Leelanau Peninsula Chardonnay

Organic Greens with Red Belgian Endive

orange and walnut oil dressing

Island Rum Punch Sorbet

Pan Seared Rosemary Veal Chop

ragout of chanterelle mushrooms

Baked Minnesota Wild Rice Market Vegetables

Rancho Zabaco Heritage Vines Zinfandel

Hazelnut Double Chocolate Cake

with praline sauce

Kona Coffee

with whipped cream and chocolate curls

Dinner accompanied by freshly baked Sourdough Rolls, Butter and Chives

75.00

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Menu 4

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Braised Duck in Phyllo

syrah reduction and shallots

Kim Crawford Sauvignon Blanc

Tomato Basket with Boston Lettuce

dried michigan cherry vinaigrette

Passion Fruit Sorbet

Roasted Salmon Fillet with Honey Baked Shrimp Rumaki

roasted shallot pinot noir sauce

Parmesan Polenta Cake Market Vegetables

Buena Vista Carneros Pinot Noir

Chicago Style Cheesecake

with dark and white chocolate curls, raspberry coulis

Kona Coffee

with whipped cream and chocolate curls

Dinner accompanied by freshly baked Herbed Sourdough Rolls, Butter and Chives

60.00

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Menu 5

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Pastry Basket with Wild Mushroom

zinfandel reduction

Peninsula Cellars Manigold Vineyard Old Mission Dry Gewurztraminer

Traditional Caesar Salad

with tomato bruschetta

Cranberry Sorbet

Roast Rack of Colorado Lamb in Dijon Crust

roasted garlic sauce

Duchess Potato and Parsnips Market Vegetables

BV Napa Cabernet Sauvignon

Chef's Homemade Michigan Cherry Ice Cream

served in a chocolate cup with grand traverse wine sauce

Kona Coffee

with whipped cream and chocolate curls

Dinner accompanied by freshly baked Herbed Sourdough Rolls, Butter and Chives

75.00

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Menu 6

consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness