

## SPRING MENU

February and March

*Please choose either a  
Three-Course Full Dinner or a  
Two-Course Light Supper*

### FIRST COURSE SELECTIONS

#### **Baby Spring Vegetable Soup**

Vegetable Broth, Shaved Parmigiano Reggiano

#### **Roasted Beet and Burrata Salad**

Watercress, Pistachios, Sherry Vinaigrette

#### **Market Greens**

Shaved Spring Vegetables, White Balsamic Vinaigrette

#### **Soup du Jour**

### ENTRÉE SELECTIONS

#### **Braised Lamb Shank**

Potato and Melted Leek Purée, Haricot Vert, Tomato Confit  
Roasted Lamb and Thyme Jus

#### **Pan-Seared Lake Michigan Whitefish**

Braised Heirloom Beans, Glazed Carrots, Poached Asparagus  
Lemon-Caper Vinaigrette

#### **Seared Chicken Breast**

Potato and Melted Leek Purée, Poached Asparagus  
Roasted Chicken Jus

#### **Zucchini and Spring Pea Tart**

Sheep's Milk Cheese, Lemon Thyme

#### **Seasonal Special Entrée**

### DESSERT SELECTIONS

#### **Amaretto Chocolate Torte**

Candied Almonds, Apricot Compote

**Fresh Fruit, House-Made Fromage Blanc, Wildflower Honey**

**House-Made Chocolate Chip Cookie Plate**

**Fresh Berries**

## COCKTAIL SERVICES

### TASTES \$ 8

Marinated Mediterranean Olives with Citrus and Fresh Herbs

Roasted Almonds with Thyme and Sea Salt

Seasonal Savory Breadsticks

### SALON SAVORIES AND SWEETS

#### Poached Shrimp Cocktail

Classic Cocktail Sauce

\$18

#### Smoked Salmon Plate

Crème Fraîche, Dill, Hearth-Roasted Dark Rye Bread Crisps

\$16

#### Artisan Cheese Plate

\$19

#### Assorted Petite Cookies

\$13

#### Plate of Warm Chocolate Chip Cookies

\$13

### SIGNATURE COCKTAILS \$ 15

#### Barber's Bubbles

Roederer Estate Brut, Crème de Cassis, Dry Curacao,  
Orange Curl

#### Spell Caster

Hendrick's Gin, Lemon-Verbena, Ginger Ale, Basil

#### Betrayal

Grey Goose Vodka, Pomegranate, Lime