

## “THE MENUS”

### The Reception Menu

#### **Laird of Cold Smoked Salmon**

on Organic Buckwheat Blini with Crème Fraîche and a Dill Frawn

#### **Chinese Five Spiced Duck Breast**

on Fried Wonton Skin with Wasabi Butter and Chinese Enoki Mushrooms

#### **Trout Caviar**

with Quail Egg Canapé

#### **Grilled Cipollini Bulbs Wrapped in Prosciutto**

with Goat Cheese and Sage

#### **Grilled Crabcakes**

with a Sweet Curry Sauce

#### **Venison Pâté en Croûte**

with Cumberland Sauce

Gloria Ferrer Blanc de Noir Brut

### *The Dinner Menu*

#### ***FIRST COURSE***

***Terrine of Sturgeon, Roasted Sturgeon, and  
Squash Blossoms Stuffed with a Pickled Shrimp Mousseline,  
served with Crispy Shaved Fennel Salad and Citrus Vinaigrette  
McWilliams Dry Riesling***

#### ***SECOND COURSE***

***Organic Michigan Jonagold Apple Cider Bisque  
with Fruit Wood Smoked Butter  
Frei Brother Reserve Chardonnay***

#### ***THIRD COURSE***

***Braised Calf's Cheek  
with Truffled Sweetbread Crêpinette, Lentil Custard and Wild Mushroom Foam  
Pont d'Avignon Cotes du Rhone***

#### ***FOURTH COURSE***

***Champagne Sorbet  
served on an Ice Socle***

#### ***FIFTH COURSE***

***Poêler of Stuffed Pheasant  
with Sauce Salmis, English Peas, Pearl Onions, Diced Carrots, and Potatoes Tourné  
MacMurray Reserve Pinot Noir***

**SIXTH COURSE**

***Frisée and Lamb's Lettuce***

*with Rice Wine Vinaigrette accompanied by Almond Brioche Crusted Double Cream Brie  
with Fresh Michigan Rhubarb and Cherry Chutney*

**SEVENTH COURSE**

***Chocolate Soufflé***

*with Tahitian Vanilla Sauce  
Porto Cruz 1989 Vintage Port*

**EIGHTH COURSE**

***Friandises***

***Irish Coffee and After Dinner Cordials***