

Appetizers

The Tribute Sandwich Board

Ask Your Server About Today's Selection*

Fifteen Dollars

Tribute Smoked Salmon

Poached Duck Egg *and* Brick Dough Nest,

Crème Fraiche, Louis Sauce, Paddlefish Roe, Salmon Roe*

Thirteen Dollars

Jumbo Gulf Shrimp

Chipotle-Tequila Sauce, Guacamole Chip,

Lime Crème Fraiche, Chevre Cheese Tamale*

Fourteen Dollars

Tapas Scallop

Sautéed Sea Scallop, Chorizo Stuffed Medjool Dates,

Manchego Cheese, Baby Arugula, Sherry Vinaigrette,

Smoked Tomato *and* Roasted Red Pepper Sauce*

Fifteen Dollars

Seared Foie Gras

Pineapple Upside Down Cake, Maraschino Cherry Foam*

Nineteen Dollars

Braised Beef Short Rib

Edamame Mash, Beurre Rouge Glaze, Vegetable Spring Roll

Thirteen Dollars

Sashimi Tuna

Miso Vinaigrette, Orange Segments, Watercress,

Fifteen Dollars

Salads

Duck Prosciutto Salad

Root Vegetables, Cauliflower, Chervil, Baby Arugula,

Parmesan, Champagne Vinaigrette

Ten Dollars

Hearts of Romaine Caesar with White Anchovies

Roasted Garlic, Parmesan Crostini, Caesar Dressing*

Eight Dollars

Michigan Harvest Salad

Fingerling Potatoes, Leeks, Mixed Greens,

Tarragon Emulsion, Lemon Capers Vinaigrette,

Entrées

Arborio Crusted Sea Bass

New Potato, Cauliflower, Braised Leeks,

Trumpet Royal Mushroom, Verjus, Fried Leeks*

Thirty Four Dollars

Irish Salmon Pillow

Steamed Irish Salmon *with* Shrimp and Scallop Mousse

Fennel Ragout, Oven Roasted Tomatoes, Fennel Salad,

Foie Gras Sauce*

Twenty Nine Dollars

Duck Duck Goose

Red Currant Glazed Duck Breast *and* Foie Gras,

Sugar Cap Mushroom Couscous *with* Duck Confit,

Arugula Foam*

Twenty Nine Dollars

Roasted Colorado Rack of Lamb

Butternut Squash Gnocchi, Crispy Sage, Prosciutto,

Roasted Butternut Squash, Sage Cream Sauce, Parmesan

Forty Two Dollars

Veal Veal

Veal Tenderloin Oscar *with* Tomato Fondue, Asparagus *and*

Veal Strip Piccata *with* Celeriac Ravioli*

Thirty Nine Dollars

Harris Farms Beef Tenderloin

Olive Oil Poached Potato Gratin, Black Truffle Aioli,

Potpourri *of* Creamed Michigan Wild Mushrooms,

Vegetable Chips*

Thirty Nine Dollars

Pan Roasted Venison Chop

Braised Red Cabbage, Seared Foie Gras,

Roasted Baby Beets and Celeriac Spring Roll,

Black Truffle Aioli, Shaved Black Truffles

Thirty Eight Dollars

Executive Chef: Rich Travis

Chef de Cuisine: Alexis Henslee

Pastry Chef: Greg Stroker

The health department requires us to state the following:

