



DETROIT RIVERFRONT

FIVE-COURSE DINNER MENU

PREVIEW

Gigante Bean Purée Served with Breadsticks

SECOND COURSE (CHOOSE ONE)

ANDIAMO SUPPLI

Crispy Risotto, Mozzarella Filling, Tomato Sauce

CRABCAKE

Served on a Bed of Sweet Corn with Lemon Aioli Yogurt

LAMB MEATBALLS

Served with Pomegranate Molasses

SHORT RIB TACO

Cotija Cheese, Pickled Red Onion and Cilantro Slaw

BAKED MUSSELS

Spanish Mussel Gratin, Topped with Breadcrumbs and Bacon

THIRD COURSE (CHOOSE ONE)

PERSIMMON CARPACCIO

Gorgonzola Dolce Bleu Cheese, Honey, Pressed Olive Oil, Toasted Pistachio, and Arugula Microgreens

DECONSTRUCTED CAESAR SALAD

Crouton Crostini Topped with Romaine Hearts and Shaved Parmesan Tossed with Caesar Dressing

ROASTED POTATO SOUP

Finished with Chili Oil

MAIN COURSE (CHOOSE ONE)

GNOCCHI RUSTICA

Pan Fried, Served with Porcini Mushroom Mix in a Madeira Cream Sauce, Finished with Baby Arugula Slaw

BRAISED SHORT RIBS

Braised Beef Short Rib, Served with Creamy Polenta with Pecorino Cheese, Braised Heirloom Carrots, and Char-Grilled Broccolini

BRICK CHICKEN

Woodfired Half Roasted Chicken, Olive Oil, Rosemary, Lemon, Roasted Peppers, Asparagus, Tomato Gastrique

LOBSTER POTPIE

Fresh Maine Lobster, Mirepoix of Vegetables, Herbs, Sauce Américaine, Lecoq Pastry

FILET MIGNON

Center Cut, 30-Day Aged Beef Tenderloin, Char Grilled with Whipped Potatoes, Seasonal Vegetables and Our Signature Zip Sauce

ADD TO ANY ABOVE ENTRÉES: 6 OZ. TRISTAN LOBSTER TAIL – \$65

DESSERT

CHEF DESSERT

Bon Bon Trio

*Ask your server about menu items that are cooked to order or served raw.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.