



DETROIT FORD FIREWORKS PRIX FIXE DINNER MENU

PREVIEW

Amuse Bouche

- White Bean Salad** White wine vinaigrette
- Smoked Salmon Paté** fresh herbs, crème cheese
- Artisan Bread Basket**

SECOND COURSE – CHOOSE ONE

- Fried Calamari** Point Judith calamari, corn flour dusted, blistered shishito peppers, chili butter, golden pineapple
- Shrimp Cocktail** Poached in aromatic court bouillon, fiery cocktail sauce
- Tuna Poke Bowl** Yellowfin Tuna, pickled daikon, avocado, peppers, cucumber, ginger scallion sauce, nori and tempura flakes
- Beef Short Rib Pierogi** Apple salad, horseradish crème

THIRD COURSE – CHOOSE ONE

- Boston Clam Chowder** Hearty crème broth with potatoes, bacon and Quahog clams
- Lobster Bisque** Rich lobster stock infused with sherry, crème and butter poached lobster
- Maytag Blue Wedge Salad** Crisp iceberg, tomatoes, bacon, hard cooked egg, crouton, Maytag Blue cheese dressing
- Charred Beet Salad** Red and yellow beets, arugula, cumin spiced carrots, grilled red onions, Bulgarian feta, lemon honey vinaigrette

MAIN COURSE – CHOOSE ONE

- Oven Roasted Barramundi**
Served with lobster and crab stuffing, haricots verts, honey carrots, and black garlic
- Sauteed Chicken Paillard**
Wilted spinach, nicoise olives, roasted sweet peppers, artichoke hearts, garlic, capers
- Chairman's Reserve Filet Mignon**
Char-grilled hand cut beef tenderloin, signature Zip sauce with whipped potatoes and spring asparagus spears
- Loch Duart Salmon**
Grilled with garlic, sauteed spinach, fingerling potatoes, accompanied with a smoked salmon and shaved fennel salad with lemon oil
- Seared Sea Scallops**
English peas, pearl onions, Yukon gold potatoes, baby carrots, morel mushrooms, fennel pollen, Beurre blanc
- Vegan Delight**
House made vegan red curry sauce, roasted seasonal vegetables, fried rice

Add to any of the above entrees:

Tristan lobster tail to any entrée: 5 ounce	60	Two Executive shrimp – Scampi or Diablo	24
Whipped potatoes	9	Tender asparagus spears with béarnaise sauce	13
Two Georges Banks scallops	20	Black Truffle Macaroni & Cheese	16
Half pound Alaskan King Red Crab Legs	80	Blue Crab & Cheddar Potatoes	23
Potato Dauphinoise Skillet	16		

GRAND FINALE

Choose from any of today's fresh selections on the Joe Muer Pastry cart