



**DETROIT INTERNATIONAL AUTO SHOW
BLACK TIE PRIX FIXE DINNER MENU**

PREVIEW

Classic Parmesan Reggiano with Garlic Butter Crostini

Second Course – Choose One

Andiamo Suppli– Crispy Risotto, Mozzarella Filling, Tomato Sauce

Sauteed Shrimp – With Polenta Pancake, Lemon Chive Cream

Moroccan Spiced Beef Kabob – Served with a Sumac Red Onion and Arugula Slaw, Finished
Alongside Blistered Tomatoes

Sausage and Peppers – Hungarian Peppers Stuffed with Mild Italian Sausage, Demi-Glace,
Garnished with Potato Hay

Sea Scallops – Served with Snow Peas, Cherry Tomato and Zucchini Ribbons

Third Course – Choose One

Caprese Salad – Vine-Ripened Tomatoes, Imported Buffalo Mozzarella, Fresh Basil, Extra
Virgin Olive, Aged Balsamic, Toasted Hazelnuts

Caesar Salad – Crisp Hearts of Romaine Lettuce, Herbed Crostini, Creamy Dressing with Olive
Oil, Lemon and Parmigiano-Reggiano

Potato Leek and Morrel Mushroom Soup

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 Whipped Potato, Braised Heirloom
Carrots, and Char-Grilled Rapini

Herb of de Provence Chicken – With a Garlic and Shallot Cous Cous and Haricots Green
Beans

Dover Sole Veronica – Dover Sole with Lemon Butter Sauce, Grapes, Pine Nuts, Capers,
Parsley, Artichokes, Tomatoes, Braised Leeks, Salt Potatoes

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 Entrees:

6 oz. Tristan Lobster Tail - \$65

Dessert

Chef Dessert – Choose One

Seasonal Cheesecake, Tuxedo or Tiramisu

*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.