

CHIANTI

SPRING 2022 // \$125 PER PERSON

FIRST COURSE

Lobster Terrine | Grilled Michigan Ramps
with a Creole Vinaigrette
Saffron and Tarragon Sauce | Smoked Caviar

Sherry Morel Charlotte | Shaved Asparagus
Cured Egg Yolk

Crisp Pork Belly | English Peas | Fried Quail Egg
Parmesan Reggiano Sauce

SECOND COURSE

Chianti Signature Caesar
Romaine Heart | Parmesan Cracker | Tonnato Mousse
Tempura White Anchovy | Caesar Dressing

THIRD COURSE

Slow Cooked Rabbit Ragu | Sweet Potato Gnocchi
Michigan Chanterelles

Spring Garlic Risotto | White Porcini Mushrooms | Chive Oil
Herb Ricotta Gnudi | Squash Blossoms | Black Garlic Dashi

FOURTH COURSE

Seared Duck Breast | Michigan Cherries
Shaved Parsnip | Port Duck Jus

Seared Michigan Walleye | Toasted Fregola
Caramelized Fennel | Roasted Lemon Crème Fraiche
Butter Poached Panama Bay Prawn
Black Truffle | Sauce Vierge

Buckwheat Fritter | Charred Baby Squash
Beet Beurre Blanc | Spring Herb Salad

Dry Aged Wagyu New York Strip
Seared King Trumpet Mushroom | Broccolini Pistou
Burnt Cream Sauce | Yukon Gold Potato Tuile

DESSERTS

Chocolate Bliss
Triple Chocolate Cremeux | Smoked Caramel Ice Cream
Passion Fruit Gel | Dehydrated Chocolate

Banana Slide
White Chocolate-Cardamom Mousse | Banana Ganache
Feuillitine | Banana Bread | Strawberry Glaze

The Spring Apple
White Chocolate Mousse
Granny Smith Apple Filling | Crisp Pie Crust
Cheddar Cheese Foam

Yahtzee
Vanilla and Parsnip Ice Cream
Saffron and Cinnamon Rice Pudding
Pomegranate Gel | Chocolate Puffed Wild Rice

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.