

## APPETIZERS

SPARKLING MICHIGAN APPLE JUICE <sup>GF</sup> ≈

SCALLOPS CEVICHE ≈

Hearts Of Palm, Tarragon-Red Onion Relish

GOAT CHEESE PANNA COTTA ≈

Beets, Hazelnut Crumble, Horseradish

HOUSE MADE PÂTÉ

Salt Baked Celeriac, Parsley Remoulade

CRAB AND ASPARAGUS QUICHE

Jicama Slaw, Sauce Vierge

## SOUPS

MACKINAC WHITEFISH BISQUE

Gruyère Crostini

CHILLED STRAWBERRY-BANANA

Cinnamon Crisps

ROASTED BUTTERNUT SQUASH <sup>GF</sup> ≈

Pumpkin Seeds

## SALAD

FARM BREAD - VEGETABLE SALAD ≈

Feta Cheese, Mixed Greens, Pomegranate Seeds, Sweet Peppers

Sherry-Lemon Dressing

## ENTRÉES

CITRUS-MAPLE GLAZED SCOTTISH SALMON\* <sup>GF</sup> ≈

Black Rice, Savoy Cabbage, Coconut-Lime Cream

MARINATED PORK TENDERLOIN

ROASTED PORK BELLY\* <sup>GF</sup>

Pigeon Peas, Fingerling Potatoes, Pommery Mustard

SPINACH-ARTICHOKE

STUFFED CHICKEN BREAST ≈

Black Rice, Roasted Parsnips, Porcini-Caper Sauce

PRIME RIB OF BLACK ANGUS BEEF\* <sup>GF</sup>

Bacon Marmalade, Baked Potato, Green Peppercorn Sauce

PISTACHIO CRUSTED RACK OF LAMB\*

LAMB RAGÚ

Fingerling Potatoes, Ratatouille, Garlic Rosemary Sauce

BLACK LENTIL AND SWEET POTATO

SHEPHERD'S CASSEROLE ≈

Nasturtium Pesto, Truffle Oil



\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.

≈ Live Healthy. Live Grand.<sup>SM</sup> Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



<sup>GF</sup> Many of our dishes can be adjusted to be gluten free.