

APPETIZERS

SPARKLING MICHIGAN APPLE CIDER ^{GF} ≈

HOUSE SMOKED ATLANTIC SALMON ^{GF} ≈
Goat Cheese, Jalapeño Corn Cake, Herb Remoulade

SEASONAL MELON COCKTAIL ^{GF} ≈
Lemon Panna Cotta

LOBSTER & ASPARAGUS QUICHE
Espelette Pepper, Verbena Cream

PATE MAISON ^{GF}
Pastrami Aioli, Pickled Mustard Seeds, Roasted Beets

SOUP

FIVE ONION BISQUE
Fontina-Thyme Croutons

CHILLED STRAWBERRY & RHUBARB ^{GF} ≈
Golden Raisins, Tapioca

ROASTED CHICKEN BROTH
Truffle Chicken Quenelles

SALAD

BOUQUET OF MIXED GREENS ^{GF} ≈
Dried Cherries, Mozzarella, Pecans
Raspberry Vinaigrette

ENTRÉES

PARMESAN-HERB CRUSTED
MICHIGAN WHITEFISH ^{GF} ≈
Mashed Potatoes, Pomegranate Relish, Tarragon Veloute

BOURBON GLAZED
BERKSHIRE PORK TENDERLOIN & BELLY
Grit Cake, Black Eyed Peas, Kona Coffee BBQ

COLORADO LAMB CHOPS*
Corn-Merguez Bread Pudding, Ratatouille, Pumpkin Seed Chimichurri

SPICED MAGRET DUCK BREAST* ^{GF} ≈
Grit Cake, Braised Savoy Cabbage, Fig Port Sauce

BLACK ANGUS PRIME RIB OF BEEF*
Mashed Potatoes, Horseradish Puffs, Rosemary-Garlic Jus

WILD MUSHROOM RAVIOLI
Beluga Lentils, Black Walnuts, Grana Padano Cream



*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.SM Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



^{GF} Many of our dishes can be adjusted to be gluten free.