

APPETIZERS

SPARKLING MICHIGAN WHITE GRAPE JUICE ^{GF} ≈

SMOKED MUSCOVY DUCK BREAST ≈
Beetroot Jelly, Wheat Berries, Celeriac Remoulade

BURGUNDY ESCARGOT
Goat Cheese, Parsley Butter

JUMBO SHRIMP COCKTAIL MARTINI ^{GF} ≈
Artichoke Salad, Tomato, Bloody Mary Cocktail Sauce

AHÍ TUNA CRUDO* ^{GF} ≈
Mango, Shoyu Lime Citronette

SOUP

ROASTED BEEF BONE BROTH
Herb Celestine

CHILLED BUTTERNUT SQUASH ^{GF}
Crystallized Ginger

WILD MUSHROOM BISQUE ^{GF}
Sherry Cream

SALAD

BABY ICEBERG WEDGE ^{GF} ≈
Tomatoes, Bacon, French Feta, Golden Raisins
Greek Goddess Dressing

ENTRÉES

SPRUCE TIP SYRUP GLAZED
ATLANTIC SALMON*
Farro Verde, Puy Lentils, Pommery Mustard Sauce

FIVE SPICE MARINATED
BERKSHIRE PORK LOIN*
Savory Bread Dumplings, Braised Collard Greens

LEMON HERB BAKED ORGANIC
BREAST OF CHICKEN ^{GF}
Root Vegetable Gratin, Onion Rosemary Cream

BRAISED BONELESS
BEEF SHORT RIB
Yukon Gold Mashed Potatoes, Carrots, Pearl Onions,
Bacon Lardon, Burgundy Wine Sauce

PRETZEL CRUSTED
VENISON CUTLETS*
Savory Bread Dumplings, Red Cabbage, Juniper Demi Glaze

RAINBOW QUINOA TOFU BOWL ^{GF} ≈
Cashews, Edamame, Pomegranate, Ginger Miso Dressing



*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.