

A NATIONAL HISTORIC LANDMARK



Meadow Brook

2018 Wild Game Dinner Menu

Butler Passed Hors d'oeuvres

Almond duck fritter with raspberry dipping sauce
Wild boar chorizo stuffed mushroom with poblano pepper, cilantro & manchego
Smoked lake trout pate on pretzel crostini with coarse Dijon & chervil

Plated Appetizer

Wild game charcuterie sampler of bison, goose and venison and presented with aged provolone, sharp cheddar, cornichons, pomegranate jam, artisan crackers & flat breads

Salad

Mixed greens, goat cheese, tart apple, toasted pecans, plumped Traverse City cherries
& balsamic-fig vinaigrette

Entrée

Braised elk forestiere & char grilled Lake Michigan Coho Salmon with leek cream paired with smoked Gouda-dill potato gratin & poached asparagus

Dessert

Dutch Apple Blossom with Whipped Cream and Caramel Sauce

**A mild entrée option may be requested with your reservation*