

A NATIONAL HISTORIC LANDMARK



Meadow Brook

2019 Wild Game Dinner Menu

Butler Passed Hors d'oeuvres

Alligator andouille roasted pepper & cilantro gulf shrimp brochette
Smoked duck breast on spelt grain crostini with chevre & chili pepper jam
Panco-parmesan encrusted elk short rib ravioli with pomodoro dipping sauce

Plated Appetizer

Great Lakes smoked fish sampling: sturgeon, whitefish & king salmon with minced onion, sliced overnight pickle, caraway rye & caper remoulade; with roasted pepper & grilled onion ciabatta roll with parsley butter

Salad

Baby kale, smoked Gorgonzola, fig, toasted hazelnut & sweet onion-pomegranate vinaigrette

Entrée

Cracked pepper & herb seared Michigan whitetail deer medallion with caramelized onion demi-glace & pretzel crusted lake trout with coarse Dijon cream, presented with Hubbard squash mash & roasted Brussel sprouts

Dessert

Decadent chocolate flourless torte with raspberries, caramel sauce & whipped cream

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