

Multi-Course

Les Préludes

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Select One:

*Marbré of Duck, Pheasant and Quail,
Apple Carrot Aigre Doux, Truffle Vinaigrette*

*Minute of Chilled Maine Lobster,
Michigan Corn Soup, Brioche Croutons*

*Composition of Garden Celery,
Rémoulade, Watercress Coulis*

*Imported Caspian Sea Caviar,
Blinis, Traditional Accompaniments + Supp. Market Price\$*

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Select One:

*Midwestern Veal Tenderloin,
Wild Chanterelles, Fromage Blanc Knepfla*

*Olive Oil Poached Alaskan Halibut,
Summer Tomatoes, Basil Boullion*

*Vintage Carnaroli Risotto,
Compote of Marigold Tomatoes, 24 Karat Gold*

*Dry-Aged New York Steak,
Béarnaise, Alsace Potato Gnocchi, Braised Belgium Endive +18*

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Gewurztraminer and Verbena Gelée, Cantaloupe Glacé

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Dessert

*New Wave Valrhona Chocolate Soufflé,
Mint Anglaise Coulis*

Or

*Michigan Blueberries,
Meyer Lemon Chiboust Streusel, Kirsch Glacée*



J. Joho Vous Propose Son Menu Dégustation

Les Préludes

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Marbré of Duck, Pheasant, and Quail
Apple Carrot Aigre Doux, Truffle Coulis

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Minute of Maine Lobster
Michigan Corn Soup, Brioche Croûtons

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Sautéed New York State Foie Gras,
Compote of New Haven Peaches, Alsace Spice Cake

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Olive Oil Poached Alaskan Halibut,
Summer Tomatoes, Basil Boullion

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Midwestern Veal Tenderloin,
Wild Chanterelles, Fromage Blanc Kneppfla

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Crispy Michigan Camembert,
Rose Hip Coulis

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Gewurztraminer and Verbena Gelée,
Cantaloupe Glacé

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Michigan Blueberries,
Meyer Lemon Chiboust Streusel, Kirsch Glacée

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Mignardises, Petits Fours

185

Imported Caspian Sea Caviar, Blinis, Traditional Accompaniments + Supp. Market Price \$