



Decade Dinner #3: The 1950s

Friday, March 8 | 6:30 pm



COCKTAIL ½ HOUR

Passed hors d'oeuvres: "pigs in a blanket" with house hot dogs, truffled deviled eggs, char-grilled lamb kebobs, pimento cheese on crustless toast

GULF SHRIMP & BLUE CRAB LOUIE

Iceberg lettuce, avocado, tomato, pickle, house mayo & ketchup

ATLANTIC SOLE VERONIQUE

Red grapes, onion, champagne cream

CHICKEN KIEV

Pounded stuffed organic breast, herb butter stuffing, broccoli & cauliflower

CHEESE BURGER & TATER TOTS

Ground Michigan Wagyu beef, Foie Gras, triple cream cheese on house brioche

PEACH JELLO MOLD

Brandied fruit, house marshmallows

CHERRIES JUBILEE

Vanilla ice cream topped with dark cherry & Kirschwasser sauce prepared tableside