

HORS D'OEUVRES

COOL

Heirloom Tomato Brochette | Ciabatta | Mozzarella di Buffala *vegetarian option*
Foie Gras Torchon | Peppered Pineapple Jam | Brioche
Pork and Rabbit Pate | Pickled Tomato | Housemade Mustard
Ponzu Marinated Tuna | Ginger Caramel
Petite Farcis | Tomato | Smoked Trout Mousse
Gazpacho di Savilla | Watermelon | Cucumber *vegetarian option*

WARM

Fresh Quail's Egg | Tomato and Eggplant Ragout
Trio of Grilled Sausages | Traditional Morcilla | Chorizo | Merguez | Chimichurri
Traditional Gruyere Gougere
Mini BLT | Tomato Confit | Basil | Pancetta | Tarragon Aioli

Four varieties Four pieces per person	22
Five varieties Five pieces per person	28
Six varieties Six pieces per person	33
Eight varieties Eight pieces per person	44

SUSHI

Katsura Platter 42
13 Piece

Tuna | Prawn | Eel | Yellow Tail | Egg Omelet Sushi
Yellow Tail Sashimi | Salmon Sashimi | California Roll

Kiku Platter 52
18 Piece

Tuna | Albacore Tuna | Salmon | Yellow Tail | Eel | Prawn | Egg Omelet Sushi
Yellow Tail | Tuna Sashimi | Salmon Sashimi | Yellow Tail Scallion Roll

DINNER MENU

Please select from the following menu options:

3 Courses: 88 1 Velouté or Salade | 2 Main Course | 2 Dessert
3 Courses: 93 1 Appetizer | 2 Main Course | 2 Dessert
4 Courses: 98 1 Velouté | 1 Salade | 2 Main Course | 2 Dessert
4 Courses: 103 1 Velouté or Salade | 1 Appetizer | 2 Main Course | 2 Dessert

VELOUTÉ

Gazpacho de Sevilla

Cucumber | Compressed Watermelon | Smoked Paprika

SALADE

Assorted Young Lettuces

Pine Nut Purée | Vegetables Crudite

BLT Salad

Applewood Smoked Bacon | Baby Gem | Vine Ripe Tomato

Composition of Heirloom Tomato

Mozzarella di Buffala | Shallots | Balsamic Vinaigrette

APPETIZER

Burgundy Truffle Foie Gras Crème Brûlée

Caramelized Hazelnuts | Petites Herbs

Local Farm Vegetables En Papillote

Spring Vegetables | Israeli Couscous | Garlic Sauce

Chefs Selection of Sushi

4 Piece Tuna Avocado Maki | 2 Piece Salmon Sushi

Roasted Quail

Foie Gras | Truffled Polenta | Shallot Marmalade

ENTRÉE

Diver Harvested Scallops

Summer Gold Puree | Arugula Pesto | Zucchini | Corn Succotash

Amish Chicken

Dried Porcini Mushrooms | Pomme Purée

Spring Risotto

Rapini | Comté Cheese | Garlic Confit

Prime Beef New York Strip Steak

Michigan Forest Mushrooms | Pomme Gratin

\$10 supplement per order

Bouillabaisse

Loup de Mer | Langoustine | Saffron Rouille | Traditional Garnish

Parties of 16 people or less

\$10 supplement per order

Pan Seared Halibut

Morel Mushrooms | Asparagus | Kushi Oyster | Béarnaise

\$10 supplement per order

DESSERT

Le Ruby

Litchi Cream | Raspberry Foam | Pistachio Ice Cream

"Le Saint Honore"

Poached Apricots | Apricot Pate A Choux | Hazelnut Ice Cream

Cafe Au Lait

White Coffee Mousse | Chocolate Cream | Pecan Ice Cream

La Sphere

Banana Cream | Strawberry Salsa | Peanut Ice Cream

Seasonal Sorbet

Strawberry | Blueberry | Apricot

In order to provide you with the best service for you and your guests we are unable to accommodate more than two entree choices for parties of 17 persons or more

SOMMELIER PAIRING

TWO WINES

Cellar Selection Private Selection

White Wine paired with First Course

Red Wine

or

White Wine paired with Choice of Entrée

40

55

THREE WINES

White Wine paired with First Course

Red Wine

or

White Wine paired with Choice of Entrée

Dessert Wine

55

75

FOUR WINES

White Wine paired with First Course

Wine pairing with Second Course

Red Wine paired with Entrée

Dessert Wine

70

90

-White and red wine pours are 5 oz, dessert wine pour is 2.5 oz

-Above prices are per person. Any additional wine consumed will be charged accordingly

NO MI PRIVATE DINING WINE LIST

CHAMPAGNE & SPARKLING

Gruet Rose Methode Champenoise New Mexico Brut NV	50
Prosecco Nino Franco Primo Veneto	65
Roederer Estate Brut Anderson Valley NV	65
Comte Audoin de Dampierre Grand Cuvée Brut NV	95
Bruno Paillard Premiere Cuvée Brut	110
Michel Arnould & Fils Grand Cru Rosé Brut NV	95

WHITE WINES

Sancerre Lucien Crochet La Croix du Roy France	75
Sauvignon Blanc Cloudy Bay Marlborough New Zealand	56
Sauvignon Blanc Cakebread Cellars Napa Valley	75
Grüner Veltliner Rudi Pichler Federspiel Wachau Austria	75
Paul Anheuser Riesling Kabinett Nahe	48
Assyrtiko Santorini Barrel Fermented Domaine Sigalas Greece	75
Pinot Gris Domaine Charles Baur Alsace France	50
Jermann Pinot Grigio Friuli-Venezia Giulia	60
Chenin Blanc Savennières Domaine des Baumard	65
Au Bon Climat Chardonnay Santa Barbara County	56
Mâcon-Chardonnay Clos de la Crochette Les Héritiers du Comte Lafon	80
Chardonnay Flowers Vineyards & Winery Sonoma Coast	110
Francois Chidaine "Clos Habert," Montlouis-sur-Loire	72
Joseph Drouhin Puligny-Montrachet Burgundy	96
Chassagne-Montrachet Clos Devant René Lequin-Colin Burgundy	120
Meursault En L'Ormeau Domaine Boyer Martenot Burgundy	125

RED WINES

Crozes-Hermitage Paul Jaboulet Aine “Les Jalets” Rhone Valley France	64
Château de Pez Cru Bourgeoise Exceptionnelle Bordeaux France	115
Bourgogne-Pinot Noir Domaine Leroy France	120
Châteauneuf-du-Pape Domaine de Beurenard France	120
Château Revelette Le Grand Rouge Coteaux d’Aix En Provence France	70
Grenache Betts & Scholl “O.G.” Barossa Valley	68
Barolo Monfalletto Cordero di Montezemolo Italy	135
Rioja Reserva Bodegas Muga Spain	78
Pinot Noir Rex Hill Willamette Valley	60
Pinot Noir Matetic EQ San Antonio Valley Chile	80
Pinot Noir Emeritus Winery Russian River Valley	85
Malbec Vina Cobos “Felino” Mendoza Argentina	56
Malbec Ben Marco Winery Mendoza Argentina	60
Cabernet Sauvignon ZD Winery Napa Valley	80
Merlot Duckhorn Winery Napa Valley	135

DESSERT WINES

Muscat Beaumes-de-Venise Domaine de Durban	55
Trockenbeerenauslese Chardonnay Weingut Rosenhof	80
Inniskillin Icewine Vidal	150
Vina Tabali Late Harvest Muscat Limari Valley	38
Port Taylor’s Fladgate 10 Years	90

In order to provide you with the best service for you and your guests we are unable to accommodate more than two dinner wine choices for parties of 17 persons or more