THREE COURSE MENU - $85*
DETROIT OPERA MUSICAL MENU
*tax and gratuity not included

FIRST
(Choice of one)

SALMON RILLETTES | Smoked salmon, pernod, lemon, chive, crème fraîche, baguette
STEAK TARTAR | Crispy brown egg, caper, cornichons, pickled red onion, lavash cracker, Maldon smoked salt
DUCK CONFIT | Beluga lentils, little cabbage leaves, apple butter, frisée, mustard sauce

SECOND
(Choice of one)

FRENCH ONION SOUP | Hearty broth, caramelized onion, simple toast, three cheese gratin
BEETS AND GOAT CHEESE SALAD | Roasted garlic, preserved lemon, fennel, honeycomb

THIRD
(Choice of one)

ORA KING SALMON | Grape tomato, caper, select olive, white wine butter sauce
POULET FRITE | Airline breast of crispy capon, brown butter spaetzle, Grand Marnier carrots, French mustard sauce
STEAK AU POIVRE | 8oz center cut filet, cracked pepper cognac cream, fine herbs
DELICE VEGETARIAN | House made vegan red curry sauce, roasted seasonal veg, fried sticky rice
RAGOUT | In the style of Bolognese, our preparation of veal, beef, pork, pappardelle, Pecorino Romano

THANK YOU
(to take with you)

HOUSE MADE | Sea salt chocolate cookie

Menu selections subject to change
*Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.