



THE STATLER

FRENCH-AMERICAN BISTRO

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 fraiche, 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, frisee, 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.*