

Mackinac Sunset Menu

\$50.00 per person

Salads

Pre-select One

Thai Crunch Salad

Shredded Napa Cabbage, Julienne Cucumbers, Edamame, Crispy Wontons, Peanuts, Cilantro, Julianne Carrots, Red Cabbage & Green Onions Tossed with Lime-cilantro & Authentic Thai Peanut Dressing.

Grilled Vegetable Salad

Grilled Asparagus, Japanese Eggplant, Zucchini, Green Onions & Roasted Corn, Served Warm over a Bed of Chilled Romaine Lettuce, Fresh Avocado, & Sun-dried Tomatoes in a Dijon Balsamic Vinaigrette.

Waldorf Salad

A Rendition of a NYC Favorite: Field Greens, Seedless Grapes, Granny Smith Apples, Candied Walnuts, Celery, & Gorgonzola Cheese. Topped with your Choice of Dijon Balsamic Vinaigrette or Blue Cheese Dressing.

Entrees

Pre - Select One

Bacon Wrapped Filet Mignon Stuffed with Lobster & Mushrooms, Served with Baby Green Beans, Fingerling Potatoes & a Smoked Bacon Madeira Jus.

Twin Lobster Tails Baked with Butter, Garlic & Wine Served with Smashed Potatoes and Asparagus.

Roasted White Pekin Half Duckling Paired with Scalloped Potatoes & Baby Green Beans with Salle L'Orange to finish.

Pan Roasted Duck Breast & Foie Grass Finished with a Wild Mushroom Demi.

Classic Beef Wellington over a Rosemary Demi, Baby Carrots & Roasted Fingerling Potatoes.

Filet Mignon and Lobster Risotto Served with Sautéed Wild Mushroom Finished with Aged Cheese.

Dessert

Pre - Select One

Raspberry White Chocolate Cheese Brulee, A silken, yet refreshingly light White Chocolate cheese all swirl with vibrant Red Raspberry served with fresh Strawberries.

Black Forest Cherry Torte, an enchanting blend of chocolate, Cherries, and Whipped Cream.

6 % State Tax & 20 % Gratuity Added.

