



NORTH AMERICAN INTERNATIONAL AUTO SHOW

PREVIEW

White Bean Salad House vinaigrette

Smoked Fish Paté House smoked fish with fresh herbed crème cheese

Artisan Bread Basket

SECOND COURSE – CHOOSE ONE

Deviled Crab Balls Blue crab meat, rolled and breaded, stone ground mustard sauce

Shrimp Cocktail Poached and chilled, served with fiery cocktail sauce

Raw Oysters on the Half Shell Today's fresh offerings are hand shucked, presented with horseradish, lemon and cocktail sauce

Beef & Caramelized Onion Pierogi With sour apple salsa and horseradish sauce

Tempura Asparagus Miso-mustard dipping sauce

THIRD COURSE – CHOOSE ONE

Boston Creamed Clam Chowder Potatoes, root vegetables, bacon and fresh Quahog clams

Lobster Bisque Roasted lobster broth finished with brandy, sherry crème and poached lobster meat

Charred Beet Salad Red and yellow beets, arugula, cumin spiced carrots, grilled red onion, Bulgarian feta, lemon honey vinaigrette

Honey crisp and Baby Kale Red quinoa, caramelized fennel, Manchego cheese, Marcona almonds, pepitas, gingerbread croutons and candy apple vinaigrette

MAIN COURSE – CHOOSE ONE

Oven Roasted Barramundi

Served with lobster and crab stuffing, haricots verts, honey carrots and black garlic

Scottish Salmon

Warm fingerling potato salad, sauteed spinach, apple & dry fruit compote, pomegranate gastrique

Asparagus & Artichoke Risotto

Simmered with Arborio rice, herbs, white wine and Reggiano cheese

Short Ribs and Seared Scallops

Celeriac whipped potatoes, swiss chard, baby carrot, pearl onion, cabernet demi

Char-Grilled "Chairman's Reserve" Filet Mignon

Whipped potatoes, grilled asparagus, and signature zip sauce

Amish Roasted Chicken

All natural, semi boneless chicken, with grilled seasonal vegetables and Jus Lie

Add to any of the above entrees:

Executive Shrimp Scampi 25

6 oz. South African Lobster Tail 65

GRAND FINALE

Key Lime Pie Fresh key lime base, graham cracker crust, sweetened whip crème

Dark Chocolate and Peanut Butter Bomb's Chocolate and Peanut Butter mousse, dark chocolate Ganache, peanut clusters

Coconut Crème Cake Muer signature item, layers of white chiffon, coconut pastry crème, wrapped in fresh coconut shavings

New York Style Cheesecake Graham cracker crust, sour crème glaze and fresh berries