

IRIDESCENCE

Introduction

Peaches-and-Greens

grilled peaches, baby corn, chèvre fondue, peach butter, roasted pecans, radish

Shrimp Cocktail Gone Horribly Wrong

wasabi tomato coulis, tempura laughing bird shrimp, poached shrimp, lime crème fraîche, horseradish foam

Lamb Loin Tartare with Pita Bread

labneh, sumac, shallot, chilies, cilantro, pomegranate molasses

Second Course

Chicken Consume

"CSIGA" pasta noodle, parsnip, vanilla, lemon zest, micro celery

Sturgeon with a Hint of Smoke

pickled maitake mushrooms, soy, kombu, macadamia nuts, crème fraîche, radish leaves

Open-Faced Barbeque Pork Cheek Sandwich

whole grain mustard, brioche, hot-and-sour slaw, avocado mousse, sunflower seeds

Main Course

Veal Paprikas

dijon-dill spätzle, paprika sauce, smoked liverwurst purée, crispy chicken skin

Lemon Chicken – some breast and some thigh

Lemon verbena glace, faro, chicken confit, thumbelina carrots, pearl onions, lemon powder

Walleye "Pan Pizza"

polenta, chorizo, chihuahua cheese, oregano, yellow tomato, white anchovy, tomatillo salsa

Roasted Summer Vegetable Lasagna

tomato nage, summer squash, sauce mornay, eggplant, arugula pesto

Final

Crème Fraîche Mousse

strawberry sorbet, apricot soup

Chocolate Pineapple Macadamia Nut Upside-Down Cake

roasted pineapples, vanilla bean ice cream



July, 2014

Chef Les Molnar of
Green Dot Stables and
Johnny Noodle King

Chef de Cuisine Benjamin Meyer
of Iridescence

Executive Pastry Chef Patricia Nash
of MotorCity Casino Hotel

\$50 per person

Wine Specials by Bottle

Taittinger Brut Champagne, \$50

Louis Latour Meursault, \$41

Sacha Lichine Rosè, \$24

Nicolas Potel Burgundy, \$24

Shafer Merlot, \$30