

MICHAEL'S *Cafe*

DINNER PRIX FIXE MENU

60.00 | PP

includes coffee, iced tea, and soda.

STARTERS

(choose 1 per/person)

SPICED LAMB MEATBALLS & HUMMUS
grilled pita, Greek village salad, olive oil, sumac

FARMER'S SALAD
local Spring & spicy greens, radish, heirloom tomato,
sourdough croutons, lemon-dijon vinaigrette

CAESAR SALAD
'Grana Padano', herb croutons,
creamy garlic-parm dressing

FRIED GREEN TOMATOES
grilled corn & green tomato succotash,
jumbo lump crab, lemon beurre blanc

ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

+15/per order

FRIED CALAMARI
cherry peppers, grilled lemon, basil, thai sauce

TALULA FLATBREAD
San Marzano tomato sauce, N'duja, mozzarella,
romano-parm blend, hot honey, basil

CHESAPEAKE CRAB DIP
lump crab, white cheddar, scallion, sourdough,
vegetable crudité

SOUPS

MD CRAB
mixed vegetables, spicy
tomato broth, lump crab
+6/person

SPLIT-LEVEL
the best of both worlds
+7/person

CREAM OF CRAB
sherry, jumbo lump crab
+8/person

MAIN COURSE (choose up to 3 entree selections)

from the land

PRIME FILET MIGNON
Creekstone Prime filet mignon, herb butter

BRAISED SHORT RIB
Creekstone beef short rib, veal demi

CHICKEN FRANCAISE
lemon-butter & white wine pan sauce,
bucatini, capers, parsley

CAULIFLOWER STEAK
sous vide then grilled, romesco & chimichurri | V

from the sea

DOUBLE CRAB CAKE
all jumbo lump crab, lemon aioli

HERB-CRUSTED SALMON
mustard sauce, fresh lemon & dill

ROCKFISH NICHOLAS
jumbo lump crab, lemon beurre blanc, crispy leeks

STUFFED SHRIMP
U-10 gulf shrimp stuffed with crab imperial,
grilled asparagus

SIDES

(choose up to 2 per/party)

RED BLISS POTATOES
roasted, herbed & butter

TUSCAN GREEN BEANS
crispy shallot, lemon-dijon vinaigrette

ANSON MILLS GRITS
old fashioned yellow grits, pepper jack & cheddar, herb butter, chives

SEASONAL SUCCOTASH

DESSERT

(choose up to 1 per/party)

AMARETTO-RASPBERRY CAKE
almond cake, raspberry preserves,
European buttercream

NY-STYLE CHEESECAKE
seasonal compote, whipped cream

CHOCOLATE TRUFFLE TORTE
flourless semi-sweet chocolate cake, chocolate ganache | GF

Events over (30) guests will be required to submit an entrée selection count (7) days prior to the event and or make only (1) entrée selection per course.