

MICHAEL'S *Cafe*

DINNER PRIX FIXE MENU

80.00 | PP

includes coffee, iced tea, and soda.

STARTERS

(choose up to 2 per/party)

ARANCINI

Sicilian fried rice ball filled with mozzarella, San Marzano tomato sauce

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallions

JUMBO SHRIMP COCKTAIL

Gulf shrimp, cocktail sauce, lemon

CHEF'S CHEESE PLATE

Point Reyes blue, St. Andre, Grana Padano, seasonal compote, grainy mustard, olives, crostini

ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

CHARCUTERIE BOARD

prosciutto di Parma, finocchiona, N'duja, chorizo picante, olives, house pickles

+10/person

CHILLED SEAFOOD TOWER

jumbo shrimp, tuna tartare, oysters on the 1/2 shell, marinated octopus

+15/person

GREEK MEZZE

dolmades, hummus, tzatziki, marinated grilled vegetables, lamb meatballs, pita

+8/person

SOUP OR SALAD

MD CRAB

mixed vegetables, spicy tomato broth, lump crab

CREAM OF CRAB

sherry, jumbo lump crab

CAESAR SALAD

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

FARMER'S SALAD

local Spring & spicy greens, radish, heirloom tomato, sourdough croutons, lemon-dijon vinaigrette

MAIN COURSE (choose up to 3 entree selections)

from the land

STEAK AU POIVRE

Creekstone NY strip, peppercorn crust, cognac-cream sauce

COLORADO RACK OF LAMB

roasted garlic hummus, tzatziki, mint, toasted benne

CHICKEN FRANCAISE

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

PESTO & RICOTTA BUCATINI

pistachio & mint pesto, English peas, blistered tomatoes, artichokes, whipped ricotta, lemon

from the sea

DOUBLE CRAB CAKE

all jumbo lump crab, lemon aioli

STEAK & CAKE

filet mignon, jumbo lump crab cake, herb butter, lemon aioli

ROCKFISH NICHOLAS

jumbo lump crab, lemon beurre blanc, crispy leeks

GRILLED BRANZINO

salsa verde, crispy chickpeas, grilled lemon

STUFFED SHRIMP

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

SIDES

(choose up to 2 per/party)

RED BLISS POTATOES

roasted herb and 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 2 per/party)

AMARETTO-RASPBERRY CAKE

almond cake, raspberry preserves, European buttercream

CHEF'S ZABAGLIONE

chilled marsala egg custard, fresh raspberries, biscotti

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.