

# MICHAEL'S *Cafe*

## DINNER PRIX FIXE MENU

**67.00 | 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.*