

# MICHAEL'S *Cafe*

## DINNER PRIX FIXE MENU

68.00 | PP

includes coffee, iced tea, and soda.

### STARTERS

(choose two selection per person/per event)

#### 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 +5/PER PERSON

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

#### VEGETABLE CRUDITE +6/PER PERSON

add cheese +4/per person

### ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

+17/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 +7/PER PERSON

mixed vegetables, spicy tomato broth, lump crab

#### SPLIT-LEVEL +8/ PER PERSON

the best of both worlds

#### CREAM OF CRAB +9/PER PERSON

sherry, jumbo lump crab

## MAIN COURSE (choose up to three entree selections)

### *from the land*

#### PRIME FILET MIGNON +7/PER PERSON

Creekstone Prime filet mignon, herb butter

#### BRAISED SHORT RIB +7/PER PERSON

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 +14/PER PERSON

all jumbo lump crab, lemon aioli

#### HERB-CRUSTED SALMON

mustard sauce, fresh lemon & dill

#### ROCKFISH NICHOLAS +7/PER PERSON

jumbo lump crab, lemon beurre blanc, crispy leeks

#### STUFFED SHRIMP +7/PER PERSON

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

### SIDES

(choose up to two selections per event)

#### 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 one selection per person/per event)

#### AMARETTO-RASPBERRY CAKE +3/PER PERSON

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.