

# MICHAEL'S *Cafe*

## DINNER PRIX FIXE MENU

90.00 | PP

includes coffee, iced tea, and soda.

### STARTERS

(choose up to two selections per event)

#### 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 +12/PER PERSON

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

#### CHILLED SEAFOOD TOWER +19/PER PERSON

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

#### GREEK MEZZE +9/PER PERSON

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

### 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 three entree selections)

### *from the land*

#### STEAK AU POIVRE +7/PER PERSON

Creekstone NY strip, peppercorn crust, cognac-cream sauce

#### COLORADO RACK OF LAMB+7/PER PERSON

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 +14/PER PERSON

all jumbo lump crab, lemon aioli

#### STEAK & CAKE +14/PER PERSON

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

#### ROCKFISH NICHOLAS +7/PER PERSON

jumbo lump crab, lemon beurre blanc, crispy leeks

#### GRILLED BRANZINO

salsa verde, crispy chickpeas, grilled lemon

#### 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 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 two selections per person/per event)

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

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.