Please Limit Cell Phone use to the Lobby Areas

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** Please alert your server of any food allergies or dietary restrictions

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Mansion Dinner Menu

All dinners served with 4 courses

**Appetizer**

**Hors d’œuvres Trio**

Duo of cocktail shrimp “In Love” with traditional sauce, seared beef tenderloin crostini, heirloom tomato & caper bruschetta atop a cucumber chip

**Second Course**

- **Lobster Bisque**
  Tobiko caviar crème fraîche

- **Whitney Maple Salad**
  Assorted greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont Maple vinaigrette

- **Vegan Black Bean Soup**
  Cilantro cream

**Entree Course**

- **The Beef Wellington**
  Barrel cut “Creekstone” beef tenderloin, pastry wrapped with creamed boursin cheese, duxelles of caramelized garlic & shallots, forest mushrooms & truffle oil, served with roasted garlic mashed potatoes, winter and heirloom vegetables, cognac cream

  **Suggested Wine:**
  Le Jamelles Cabernet Sauvignon

- **Shrimp & Scallop Sauté**
  Gulf Shrimp, Diver scallops, with fresh herbs, chardonnay, sweet butter, over toasted orzo pasta with fresh wilted spinach

  **Suggested Wine:**
  Babich Sauvignon Blanc

- **Atlantic Halibut Fillet**
  Skillet roasted with zucchini, red onions, fingerling potatoes, blistered tomatoes, green chickpeas, cilantro aioli

  **Suggested Wine:**
  Babich Sauvignon Blanc

- **8oz. Creekstone Filet Mignon**
  Sherried button mushrooms, Whitney cheddar hash, grilled marinated asparagus, port wine demi-glace

  **Suggested Wine:**
  Decoy Cabernet Sauvignon

- **Pecan Crusted Great Lakes Walleye**
  Seared with wilted greens, butter, and herbs, Whitney cheddar hash, & fried leeks

  **Suggested wine pairing:**
  Decoy by Duckhorn Rose, California

- **14oz. Tomahawk Pork Chop**
  Apple demi glaze, balsamic reduction, whipped sweet potatoes, grilled marinated asparagus and honey glazed heirloom carrots

  **Suggested wine:**
  Benton Lane Pinot Noir

  **Add vanilla butter poached 5oz lobster tail, served out of the shell**
  **- $29**

**Dessert**

Dessert selections will be presented to you by your Signature Server at the conclusion of your entrée course.

- **$29** split entrée charge includes appetizer trio, first course and plate composition

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**Featured Wines**

**Sparkling & Whites**

- The Whitney "Celebration" Sparkling Wine 375ml, Leelanau Peninsula | $24
- The Whitney "Celebration" Sparkling Wine 750ml, Leelanau Peninsula | $48
- Davis Bynum, Russian River Valley Chardonnay, Sonoma | $40
- Santa Margherita Pinot Grigio, Alto Adige | $49
- Cakebread Chardonnay, Napa | $95

**Reds**

- Napa Cellars, Merlot, Napa | $42
- 'Red Schooner' by Caymus, Malbec, Napa | $62
- Belle Glos 'Clark & Telephone', Pinot Noir, Santa Maria Valley | $68
- 'Decoy' by Duckhorn Cabernet Sauvignon, Sonoma County | $58
- Duckhorn Cabernet Sauvignon, Napa | $99

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