

# Girl Dinner Menu

*\$35 per person | Three small-plate courses + your choice of one house cocktail or house wine*

## OCTOBER 8

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### CAESAR-STYLE SALAD

Garlic-Parmesan dressing, Sicilian-style muddica, grated Parmigiano Reggiano

### WHITE TRUFFLE & PARMESAN POMME FRITES

Garlic aioli

### CHICKEN MILANESE

Herbed breadcrumb crust, olive oil, garlic, arugula, tomatoes, lemon

## OCTOBER 15

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### MICHIGAN HARVEST SALAD

Blended greens, dried cherries, tart apple, feta cheese, candied walnuts, honey-lemon vinaigrette

### LOBSTER RISOTTO

Saffron, cognac, Parmesan, chives

### SWEET POTATO GNOCCHI

Pan-seared scallop, wild mushrooms, brown butter sage sauce

## OCTOBER 22

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### SMOKED SALMON NICOISE SALAD

Baby potatoes, haricots verts, Mediterranean olives, tomato, cucumber, creamy Italian dressing

### BAKED BRIE PUFFS

Brie, strawberry jam, balsamic glaze, fresh basil

### CHICKEN FORESTIERE

Wild mushrooms, sweet peppers, white wine, tomato sauce

## OCTOBER 29

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### ARUGULA MAPLE SALAD

Pear, goat cheese, pecans, raspberries, maple-raspberry vinaigrette

### LOBSTER BISQUE

Lobster, sherry, rich cream, airy croutons, herbs

### SWEET POTATO ROLLATINI

Brown butter, sage, butternut squash, pomegranate