

DINNER – A LA CARTE

Dinner service includes assorted artisan rolls and butter, coffee, tea and iced-water.

🌱 - denotes our commitment to the environment by offering "green" products

APPETIZER

Spanish green asparagus torta, baby artichokes, roasted red pepper sauce

Wisconsin cheddar macaroni and cheese, country ham, black truffle 🌱

Wild salmon nage, green olive oil, new potato, green mango, chive shoots

Confit tomato risotto, parmesan crisp, sun-dried tomato, chanterelle

Simmered Provencal vegetable, truffle potato croquette

Butternut squash ravioli, sage brown butter, pancetta

Snap pea risotto, jumbo shrimp, fried leek

Roasted scallop, potato foam, truffle essence

Potato gnocchi, organic beef ragu, roasted shallots, shaved parmesan 🌱

SOUP

Chicken consume, peking duck, vegetables

Miso consume, potato flan, vegetables

Andalucía gazpacho, tomato, cucumber, red and green pepper, garlic

Wild mushroom soup, mushroom kabob

Baked King Crab soup

Sweet potato and roasted plantain soup, green chili oil

Roasted cauliflower soup, crisp onion 🌱

Zest pumpkin soup, pumpkin oil, toasted pumpkin seeds 🌱

SOUP & SALAD

Smaller portions of both served on the same plate.

Andalucía gazpacho and iceberg wedge

Roasted cauliflower and aged balsamic roasted vegetables

Miso consume and micro arugula

Wild mushroom and Medinah Club Caesar

SALAD

Aged balsamic roasted vegetables, watercress, micro herbs ✂

Bibb, poached pear, goat cheese, honey-glazed pecan, sherry vinaigrette

Monte Carlo-style salad nicoise

Country tomato, fresh mozzarella, opal basil, Barolo vinegar, olive oil

Iceberg wedge, red and yellow teardrop tomato, crumbled bacon, buttermilk dressing

Baby spinach, dried blueberry, stilton, macadamia, walnut-infused cipollini vinaigrette

Mesclun greens, red cabbage, beef steak tomato, red onion, trompette de morte mushroom, kohlrabi and beet root julienne, pumpernickel and rye croutons, white balsamic vinaigrette

Prosciutto wrapped romaine, flat parsley, spring onion, green asparagus, roma tomato, mozzarella, Caesar dressing

Micro arugula, baby beets, fennel, orange segments, spicy lemon-caper dressing

Medinah Club Caesar, crisp romaine, pumpernickel stick, parmesan, Caesar dressing

ENTRÉE – FISH

Grilled sea bass, arugula pesto, lemon-artichoke risotto, roasted artichokes

Grilled white striped bass, bacon baked beans, roasted corn, romesco butter

Farm raised barramundi, chick pea, spinach and saffron mash, green beans, tomato essence ✂

Black cod, leek and red pepper gnocchi, sauce vierge

Grilled salmon, miso glaze, vegetable chiffonade, mushrooms, wild rice

Grilled salmon, roasted cauliflower mash, broccoli rabe, lemon brown butter

Gilled salmon, pesto sauce, roasted fingerling potatoes, ratatouille terrine

ENTRÉE – POULTRY

Chicken napoleon, potato cake, Japanese eggplant, ratatouille, madeira wine glaze

Thyme chicken, apple-raisin bread pudding, almond broccolini, honey carrots, peppercorn jus

Mushroom, tomato and asiago filled chicken breast, vesuvio-style fingerling potatoes, green beans, peppercorn jus

Organic free range chicken, parsnip and brussels sprout casserole, grits sauce ✂

Ginger chicken, grilled pineapple, red rice, mint salsa

Balsamic glazed chicken, baby spinach, cous cous

ENTRÉE – BEEF

Blue cheese crusted filet mignon, truffle potato puree, grilled asparagus, port reduction

Grilled filet mignon, white cheddar and truffle macaroni and cheese, sautéed Brussels spouts

Filet mignon, thyme-roasted fingerling potato, grilled asparagus, port reduction

Pistachio-crusted filet mignon, flat leaf parsley and rosemary risotto, garlic aioli green beans

Black pepper rubbed tenderloin, quinoa, okra and baby corn, bourbon-ancho sauce

Cayenne and coca cola caramelized tenderloin, truffle new potato, farmers beans

ENTRÉE – LAMB, SHORT RIB, VEAL

Salt marsh lamb chop, fig puree, black olive mash, snap peas

Braised beef short rib, Bourgogne roasted fingerling potato, green beans

Zest beef short rib

Caramelized leek and oyster mushroom filled veal chop, Yukon potato puree, roasted asparagus

ENTRÉE – DUO SELECTION

Grilled salmon and petite filet mignon, charon sauce, fingerling potato, roasted asparagus

Pistachio crusted tenderloin and spiny lobster tail, flat-leaf parsley and rosemary risotto, grilled spring onion and roasted cherry tomatoes, Cajun hollandaise

Jumbo prawns and petite filet mignon, chick pea, spinach and saffron mash, cardamom-scented carrots, arugula pesto

Grilled sea bass and petite filet mignon, lemon-artichoke risotto, roasted artichokes, arugula pesto

Grilled chicken and lump crab cake napoleon, herb potato pancake, roasted corn and red pepper cake, okra, remoulade sauce

Roasted chicken and grilled salmon filet, whipped Yukon potatoes, broccolini and baby carrots, citrus beurre blanc

DESSERT

Chocolate bomb, brandied cherries

White chocolate raspberry bomb, fresh raspberries

Banana-chocolate chip bread pudding, crème anglaise

Lemon sabayon tart, whipped cream, chocolate sauce

Cappuccino mousse oval, whipped cream, chocolate sauce, swirled baton

Key lime square, pistachio crust, mango sauce

Chocolate extravagance teardrop, caramel sauce, honey-roasted peanuts

Raspberry mousse oval, sponge cake band, vanilla sauce

Vanilla, chocolate, and green tea ice cream, shortbread cookie

Crème brûlée, whipped cream quenelle, fresh berries

DINNER ENHANCEMENTS

Amuse-bouche

Sorbet intermezzo

Choice of entrée tableside (250 guest maximum)

Still and sparkling mineral water poured tableside

Iced-tea, lemon wedge