

APPETIZERS

SPARKLING MICHIGAN WILDBERRY JUICE ☉

AMERICAN WAGYU BEEF TARTARE*

Cured Egg Yolks, Gruyere Crisp, Steak Sauce Mayo

SMOKED DUCK BREAST

Charred Onions, Wheat Berry Salad, Red Currant Gel

CHEF'S SELECTION OF EAST COAST OYSTERS* ☉

Cocktail Sauce, Pineapple Mignonette

SAUTÉED BURGUNDY SNAILS

Brioche, Porcini, Shallots, Pernod Cream

LEMON HERB POACHED SHRIMP COCKTAIL ☉ ≈

Tomato-Horseradish Gelée, Old Bay Remoulade

SOUPS

CHILLED STRAWBERRY-WATERMELON SOUP ☉

Verjus Rhubarb, Candied Pistachios

ROASTED CHICKEN BROTH ≈

Vegetable Brunoise, Saffron Tapioca

ASPARAGUS SOUP

Farm Bread Croutons

SALAD

MIXED GREENS ☉ ≈

Cucumber, Goat Cheese, Kalamata Olives, Roasted Beets

Citrus Dressing

ENTRÉES

BAKED ATLANTIC SALMON* ☉ ≈

Crab Meat, Black Forbidden Rice, Eggplant Mousse,
Champagne-Vanilla Sauce

WILD MUSHROOM RAVIOLIS

Fava Beans, Nasturtium Crumble, Tarragon Ricotta

BRAISED BONELESS SHORT RIB ☉

Fingerling Potatoes, Red Onion Confit, Foie Gras Butter

HERB CRUSTED CHICKEN BREAST
& LEG CRÉPINETTE

Black Forbidden Rice, Corn-Lima Bean Succotash,
Natural Jus

BERKSHIRE PORK TENDERLOIN*

SMOKED PORK BELLY

Root Vegetable Gratin, French Lentils, Green Peppercorn Sauce

COFFEE BBQ RUBBED RACK OF LAMB*

Fingerling Potatoes, Artichokes, Vintage Port Reduction



*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies.

≈ Live Healthy. Live Grand.SM Blue Cross Blue Shield of Michigan and Grand Hotel agree that healthy choices lead to a Grand Life.



☉ Many of our dishes can be adjusted to be gluten free.