

1911 Restaurant

New Years Eve Gala

First Course

Olive Tapenade Crostinis
Fustini's 18 year Balsamic, Chevre and Fresh Parsley

Second Course

French Onion Soup- Vidalias, Gruyere and Fresh Thyme
Lobster Bisque
Terrace Inn Salad- Spring greens, Dried Cherries, Pears, Toasted Pecans, Feta,
Cherry Vinaigrette
Tuscan Kale Salad- Butternut Squash Dried Cherries, Parmesan, Pepitas,
Citrus-Chili Vinaigrette

Main Course

Fresh-caught Planked Walleye- Lemon Caper Beurre Blanc
Chicken Cordon Bleu- Prosciutto, Gruyere, Caramelized Onion, Bechamel, Garlic Mash
Filet Mignon- Bernaise and Fondant Potatoes
Vegetarian Ragout- Bleu Cheese Polenta, Roasted Red Pepper Coulis

Desserts

Vanilla Bean Creme Brulee topped with fresh berries and mint
Raspberry Chocolate Lava Cake
Bananas Foster- prepared tableside

Jazz Entertainment by Pico Chown Sears Trio

\$55.00 per person plus tax and gratuity

Seating 5:30-9:30 p.m. 231-347-2410 Music 8:00 p.m. - 12 a.m.

Zak Ryan, Executive Chef

Mo Rave and Patty Pasmussen, Proprietors