

# An August Wedding in Traverse City

*Client Quote: \$60 per plate before taxes, rental, sommelier & service fees for a family-style meal for 120 people*

## Starter

*Paired with Manby's Grace Dry Sparkling Wine (Suttons Bay, MI)*

## Smoked Salmon Croquettes with Green Onion Crème Fraiche

Air-fried fritter of Lakeview Hill potatoes with steamed & smoked local coho salmon, Moroccan lemon, fennel prawns and topped with cultured Michigan cream and Loma Farms green onion.

## Cherry-Polenta Bites

Fresh Traverse City tart cherries, Idyl Farms Herbed Goat Cheese with fresh thyme and a reduction of Fustinin's balsamic vinegar layered on a polenta crisp and topped with Ken's farm microgreens.

## Main Course

*Paired with 2 Lads 2019 Reserve Pinot Noir (OMP, MI) & BOS 2020 Wishflower White Blend (Elk Rapids, MI)*

## Grilled Skirt Steak with Michigan Summer Succotash

A platter of Up North Heritage Farm skirt steak marinated then grilled and placed on top of a medley of local green beans, corn, cherry tomatoes & Traverse City tart cherries, served alongside a risotto of summer herbs with a side of Ken's Farm basil pesto.

## Local-Caught Coho Salmon "En Papillote" \*

Local Coho steamed in parchment on top of Bluebird Farms baby leeks, Lakeview Hill red potatoes, Shared Blessing's Farm shallots & Moroccan lemon served alongside a risotto of summer herbs with a side of Ken's Farm basil pesto.

\*Cut-open tableside by server

## Custom Wedding Cocktail

*Sour Cherry Negroni: Ironfish Woodland Gin, Campari, preserved Traverse City cherries, orange peel*