

IRIDESCENCE

Introduction

Arugula in Bundles

maytag bleu, apple chip, orange gelee, pickled fig

Salmorejo

red pepper, arbequina olive oil, grapes, marcona almonds

Halloumi from the sheep and the goat

compressed watermelon, himalayan pink salt, rye crouton, orange-apple gastrique, mint

Second Course

Warm Chickpea Hummus

pumpnickel toast, lemon dust

Buckwheat noodles

baby octopus, crunchy rice, clam dashi, togarashi, pickled kombu

Quail egg "benny"- no relation

toasted challah, quail confit, quail egg, lobster hollandaise

Main Course

Curried Lamb Stew

brown rice, edamame, apricot, golden raisin, baby coconut, grilled eggplant

Fried anti-chicken

amberjack roulade, bacon braised greens, bourbon honey, purple fingerling chips

Idaho Trout

tomato chips, crunchy basil, truffle brandade tots, pecorino crisp, sweet potato hash oil

Falling into Risotto

butternut squash, mirepoix confetti, salsify, rutabaga, michigan apple cider foam

Final

Toasted Cinnamon Marshmallow

pumpkin custard, milk chocolate ganache, graham crunch

Tomato Lime Mousse

meringue, strawberry tomato pineapple sorbet



September, 2014

Chef Mathew Dalton of
Craft Work

Chef de Cuisine Benjamin Meyer
of Iridescence

Executive Pastry Chef Patricia Nash
of MotorCity Casino Hotel

\$50 per person

Wine Specials by Bottle

Duckhorn Decoy Red Blend, \$25

Mira Sauvignon Blanc, \$30

Raimat Tempranillo, \$30

Chateau Grand Traverse
Whole Cluster Riesling, \$25

Louis Latour Meursault, \$41