The Dining Room at Clearbrook

Some of this evening's herbs, greens, & flowers were organically grown in the gardens outside of our windows.
And, any vegetables & fruits presented tonight available locally are just that ... local!

Wines by the Glass

Sierra Vista '06 Unoaked Chardonnay 7 Baileyana '06 Edna Val. Chardonnay 10
Babich Marlborough '08 Sauv. Blanc 7.50 Borgo Magredo '07 Fruili Pinot Noir 8
Mas Belles Eaux "Les Coteaux", '05 Languedoc 8.50 Decero Malbec, Remolinos VY, Agrelo, Argentina '07 9
Parcel 41 '07 Napa Merlot 8.50 Old Bridge '05 Shoo Fly Shiraz 7 Paso Creek Paso Robles '06 Zinfandel 7.50
Twenty Bench '06 Napa Cabernet 8 Artesa '04 Napa-Sonoma Cabernet 9.50

Chef's Tasting Menu - Prix Fixe

You really can have it all. Our Chef's Tasting experience features the complete dinner of your choice, including a First Dish, House Salad, Primary Dish, and Dessert (menu priced at $7-$9), plus our amuse bouche & sorbet intermezzo. Six courses, Prix Fixe to include TWO FOUR-OUNCE VINTAGED WINES to complement your choices. Primary Dish prices are shown both à la carte and Prix Fixe. A superb value, and ... recommended for entire tables. Bon appétite!

First Dishes

Tonight's Soup
Oyster & Asparagus New England-style Chowder
(Bailyanya Edna Valley Chardonnay) $7

Hazelnut & Lavender Chicken Liver Pâte
Herbed cracker points, whole grain mustard,
sweet Burgundy dried cherries
(Mas Belles Eaux "Les Coteaux") $10

Roasted Four-Onion Tartlett
Smoked sharp cheddar and garden rosemary cream
(Twenty Bench '06 Napa Cabernet) $9

Pan-seared Ocean Scallops
Saffron aioli, cilantro chili puree, Piquante pepper relish
(Babich Marlborough Sauvignon Blanc) $11

Salads

Romaine & Spring Greens Strawberry House Salad
Strawberry mint vinaigrette, Parmigiano-Reggiano,
tomato, walnut, bleu cheese $6

Traditional Table-side Caesar^
for twenty five years, prepared as you watch $14 for Two
$6 for One (pantry prepared) anchovie optional

Primary Dishes

Our Primary Dishes include a house-made dinner roll and are chef-paired with fresh vegetables and starch to best compliment the flavors in the dish. A larger portion of vegetable may be substituted for starch at Two Dollars.

Yellow Fin Tuna & Ginger Sautéed Gulf Shrimp
Pan-seared wild-caught Sushimi grade tuna, morel mushrooms,
sugar snap peas, black sticky rice, pistachio sweet pea cream
(Baileyana Edna Valley Chardonnay) $28 / $55 Prix Fixe

Griddled Canadian Walleye
Our 25th year as House specialty,
Herbed bread crumbs, garden herb butter, caperberry aioli
(Sierra Vista Unoaked Chardonnay) $28 / $55 Prix Fixe

Trio of Sautéed Mushrooms
Pan-sautéed Morel, Shiitake, & Straw mushrooms, satin & red skin potato hash,
green curry coconut sauce, roasted fresh vegetables, radish & sprout salad
(Piesporter Michelsberg) $23 / $50 Prix Fixe

Lemon-Lime Brined Aerling Chicken Breast
Oven-roasted, quince puree, fresh cherry chutney
(Borgo Magredo Pinot Noir) $24/ $51 Prix Fixe

Pan-seared Half-Rack of New Zealand Lamb*
Crispy prosciutto & garden mint rouille
(Parcel 41 Napa Merlot) $28 / $55 Prix Fixe

Grilled Filet Mignon* - 1/2 Pound
Choice of sauce ... cherry port ... morel cream (Sauce Duo ... $3)
(Twenty Bench Napa Cabernet) $30 / $57 Prix Fixe

RARE: Red, tepid center MEDIUM RARE: Deep pink, warm center MEDIUM: Pink, hot center MEDIUM WELL: Thinner, grey-pink center
(Steaks or Racks ordered past Medium cannot be guaranteed for flavor or tenderness)

The Restaurants at Clearbrook are SMOKE-FREE and all frying oils TRANS-FAT FREE. Dinner and drinks, however, are not free!
An 18% gratuity is added to parties of eight or more, and to parties requiring separate checks. Please allow extra time for their processing.
*(*May be cooked to order. Michigan Law requires this notice: "Consuming under cooked proteins may increase your risk of food borne illnesses, especially if you have certain medical conditions.")*

Executive Chef Jeff Kudrna RESERVATIONS 269.857.2000

Serving Friday & Saturday evenings

July, 2009