

# The Dining Room at Clearbrook

"Nothing is so dangerous as being modern. One is apt to grow old-fashioned quite suddenly." Oscar Wilde  
The Dining Room serves Wednesday to Sunday evenings through summer. The Grill Room serves all seven nights.

See more of artist Cynthia McKean's garden sculptures at Button Gallery just over the Douglas bridge

## Wines by the Glass

Kenwood Y Cuvée Sparking 10/split Oyster Bay Marlborough Sauvignon Blanc '06 6.50 Canavese DOC Rosato, '03 6.50  
Sonoma-Cutrer, Russian River Chardonnay '06 9.50 Cinnabar Monterey Chard. '05 8 Trinity Hill Hawks Bay NZ Pinot Noir '06 8.50  
L de Lyeth '03 Sonoma Merlot 7 von Strasser '00 Monhoff VY Zinfandel, California 11 Cono Sur Colchagua Val. '06 Syrah 6  
Côtes-du-Rhône, E. Guigal '04 7 Kenwood '04 Yalupa Cabernet, Ca. 7 Three Saints Santa Ynez '04 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-\$8.50), 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, however, recommended for entire tables ... Bon appétite!

## First Dishes

### Tonight's Soup

Vegetable Saffron Broth with Mussels & Crabmeat  
(Cinnabar Monterey Chardonnay) \$7

### Asian Mushroom Strudel

Sambal Hoisen Sauce, Chilled Fresh Lychee Salad  
(Côtes-du-Rhône, E. Guigal) \$10

### Pheasant Confit

Herb Oiled Flat Bread, French Mustard Pickled Asparagus,  
Macerated Cherries (Oyster Bay Marlborough Sauvignon Blanc) \$11

### Torchon of Foie Gras

Black Rice Spinach Tian, Port Reduction, House Apricot  
Marmelade (Three Saints Cabernet Sauvignon) \$12

### Chef's Fresh Fish Trio

Scallop, Opaka Paka, Waloo ... per tonight's Fresh Seafood preparations  
(Sonoma-Cutrer Chardonnay) \$12

## Salads

### Traditional Table-side Caesar<sup>^</sup>

for twenty four years, prepared as you watch ... \$14 for Two  
For One ... pantry prepared (anchovie optional) ... \$6

### Strawberry & Goat Cheese Salad

Baby Arugula, Spinach, Sliced Smoked Almonds,  
Sweet Champagne-Lavender Vinaigrette \$7.50

### Boston Bib & Frisee House Salad

Cucumber, Tomato, Creamy Blueberry  
Dressing, Parmesan \$5

## Primary Dishes

All entrees include your choice of tonight's vegetables, and those with a "\*" include your choice of each of two starch dishes.  
A larger portion of this evening's vegetable may be substituted for starch at Two Dollars.

### Pan-seared Breast of Duck<sup>^</sup>

Medium-rare, Roasted Garlic Green Onion Sauce, Fresh Garden  
Basil Potato Gratin (Trinity Hill Pinot Noir) \$22 / \$49 Prix Fixe

### Duo of Risotto

Spinach and Tomato .... with summer vegetables & Balsamic Roasted  
Onion Puree (Trinity Hill Pinot Noir) \$20 / \$47 Prix Fixe

### Grilled Full Rack of New Zealand Lamb<sup>^</sup>

Minted Mediterranean Cous cous, Citrus Sweet Smoky Tomato Coulis  
(Kenwood Yalupa Cabernet Sauv.) \$32 / \$59 Prix Fixe

## Fresh Seafood\*

### Pan-seared Pacific Opaka Paka\*

Chive Blossom Cream, Stuffed Kalamata Olive Artichoke  
(von Strasser's Monhoff Zinfandel) \$28.50 / \$55.50 Prix Fixe

### Chili Dusted Grilled Hawaiian Waloo\*

Piquante Pepper Puree, fresh Radish Slaw  
(Cinnabar Monterey Chardonnay) \$28.50 / \$55.50 Prix Fixe

### Griddled Fresh Canadian Walleye\*

Herbed Bread Crumbs, Garden Herb Butter, & Roasted Corn  
Aioli (Canavese DOC Rosato) \$23 / \$50 Prix Fixe

### Pan-seared Sea Scallops\*

White Truffle Pesto, Osetra Caviar  
(Oyster Bay Marlborough Sauvignon Blanc) \$26 / \$53 Prix Fixe

## House-Aged Hand-Cut Certified Angus Beef Steaks\*

Served with your choice of: Rosemary Herb Bordelaise ... Mushroom Compote Cream ... or Port Cherry Sauce  
Sauce Trio ... \$5.50 (Three Saints Santa Ynez OR Kenwood Yalupa Cabernet)

### Grilled Filet Mignon<sup>^</sup> - 1/2 Pound\*

\$29 / \$56 Prix Fixe

### Grilled New York Strip<sup>^</sup> - Three-Quarter Pound\*

\$25 / \$52 Prix Fixe

RARE: Red, tepid center MEDIUM RARE: Deep pink, warm center MEDIUM: Pink center MEDIUM WELL: Thinner, grey-pink center  
(Steaks 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 always 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

Early July, 2008