

## Michigan Legacy Art Park

### 2017 Legacy Gala Dinner Menu

Strawberry Salad: Mixed Greens, strawberries, fennel pollen whipped local chevre, crispy prosciutto, Tahitian vanilla balsamic vinaigrette and tarragon vinaigrette.

#### Entrée Choices

1. Crisp Coriander Seared Local Chicken Thighs served with smoked butter potato parsnip puree, fresh roasted local vegetables and a chicken grain mustard jus
2. Gremolata Salmon: Char grilled & crab gremolata roasted salmon, served with roasted garlic smashed Yukon gold potatoes, fresh roasted local vegetables and a parsley butter sauce
3. Vegetarian Strudel: Shitake, herb chevre and spinach stuffed in flakey phyllo, balsamic syrup

#### Dessert Choices

1. Layered Wild Berry Trifle: Soaked lady fingers, vanilla custard, fresh berries, and whipped cream
2. Chocolate Oblivion Truffle Torte; Flourless chocolate cake with a layer of raspberry coulis and bittersweet chocolate ganache

*Please note: This menu is nut-free. A vegan entrée is also available upon request.*