

**Chefs Across The Great Lakes:**

**First Course**

Five mushroom bisque, Wildflower honey, Rosemary, Chive and White truffle crème fraiche

**Second Course**

Confetti of Field Greens

Goat Cheese, Pickled Red Onion, Candied Walnuts, Charred Grapes, White balsamic champagne dressing

**Third Course**

**(Intermezzo)**

Sangria Lemonade Ice

**Forth Course**

The Land and Sea

Filet mignon, Quail Supreme, Lake Trout, Potato latke, Roasted Root Vegetables, Hunter sauce, white wine cream,

**Fifth Course**

Couer a la Crème

Leelanau Cheese Fromage Blanc blended with vanilla bean, sugar and lemon zest and topped with a cherry-port sauce