



ELK RAPIDS MARINA
ON ELK LAKE



Sunset Signature Dinner

Featuring: Chef Ethan Habasco (From: The Dam Food Truck @ Elk Rapids Marina)

Sponsored by: Elk Rapids Marina

Supporting: Elk Rapids Harbor Days

June 11, 2021 • 6:30pm social (cash bar) • 7:30pm dinner • 8:30pm afterglow (cash bar)

Jack Blesma Pavilion – limited ticket event - \$125.00 per person

APPETIZER

Paired with; Veuve Clicquot, Rose & Yellow Label

Shrimp Ceviche atop Wonton Chip

Focaccia topped with Providence Farm Cherry Sausage and Maple Dijon Mustard

Smoked Lake Trout resting on a Daikon Radish with Crème Fraîche, Dill

SALAD

Watercress accompanied by Riesling Poached Pear, Pepitas, Sesame Oil, Fig Balsamic Vinegar, Violets

MAIN COURSE

Paired with; Newton, Chardonnay & Cabernet

Iowa Premium Beef Tenderloin Roulade filled with Forest Mushrooms, Wild Ramps, Prosciutto

Asparagus accented with Balsamic Reduction, Shaved Parmesan, Basil

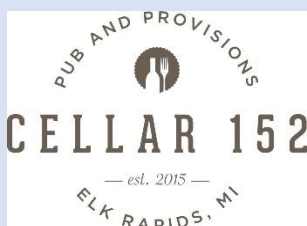
Duchess Potato and Cabernet Demi-glace

DESSERT

Vanilla Chiffon Cake layered with Lemon Honey Mousse; Lavender Cream Chantilly garnished with Candied Lemon Slice

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk.*



Music brought to us by Cellar 152
Center Pieces provided by Royal Farms

