

Wolfgang Puck Grille

Tasting Menu

Three Course Prix Fixe Tasting Menu

Wolfgang Puck Grille is offering a three-course tasting of some legendary dishes by Wolfgang Puck on Wednesday, Thursday and Sunday. Each course is expertly prepared and complemented with the perfect glass of wine, as recommended by Executive Chef Marc Djozlija, for a dining experience you won't soon forget.

Dinner is \$29 per person (\$45 with wine). For reservations call 313.465.1648.

First Course

Wild Mushroom Soup with Crisp Parsley and Black Truffle Crème Fraiche
or
Chopped Vegetable Salad with Toasted Pine Nuts and Shaved Feta Cheese
or
Sweet English Pea Ravioli with Goat Cheese and Mascarpone

Riesling, Freie Weingartner, 'Terrassen' Federspiel, Austria, 2006
Chardonnay, Windy Ridge, Central Coast, California, 2006

Second Course

Roasted Chicken Breast with Honey Glazed Carrots and Garlic Potato Puree
or
Sautéed Halibut with Sweet Corn Puree, Asparagus and Lobster Reduction
or
Grilled Rib Eye Steak with Maytag Blue Cheese Butter and Red Wine Sauce

Pinot Noir, Acacia "A", California, 2006
Cabernet Sauvignon, Two Tone Farms, California, 2004

Third Course

Michigan Blueberry Crumble Cake with Crème Fraiche and Blueberry Swirl Ice Cream

Port, Fonseca Bin 27

\$29 per person for food
\$45 per person with wine

Items may contain raw or undercooked ingredients
Consuming raw or undercooked meat, poultry, shellfish or eggs
may increase your risk of food borne illness.

Executive Chef Marc Djozlija