Foundation’s Restaurant

Dinner Menu

Appetizers

Seared Dry Pack scallops
Fried Lemon, Caper Red Wine Rouge

Smoked In-House salmon
Filled with Herbed Mascarpone and Goat Cheese, Horseradish Cream with Fresh Chives

Brochette of Beef Tenderloin
Seared Platt Chard, Piquant Cucumber yogurt Cream

Entrees

Grilled Lamb
Oven Roasted potato with Garlic and Pimenton turned squash, Sweated Spinach wild mushroom port demi-glace

Pan roasted Michigan Goose
Wild Rice mixed with Dried Cranberries, Cheese, Lingonberry Glaze

Truffled Tagiatelli
Roasted Shallot and Red Onions, capers, parmesan Cheese, Hearts of Palm, Tomato Jus, Fresh Savory

Pork Tenderloin
Potato Puree with Yellow Mustard Seed, braised Escarole, Sundried Tomato, Mustard and Molasses Reduction

Desserts

Pumpkin Crème Brulee

Cheesecake with Peppermint Bark

Devil’s food cake with toasted Peppercorn Ice Cream

Prix Fixe Menu Options: Three Courses $20 - Four Courses $24 - Five Courses $28

** Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions **