

# BISTRO

chez

# GRAND FINALE

CAFÉ

PÂTISSERIE

BAR

LE DÎNER

110 W. SAVIDGE STREET, SUITE 104, SPRING LAKE, MICHIGAN 49456

LE DÎNER

## ENTRÉES

### CHARCUTERIE BOARD \$25

Choose 1 | Includes Crostini and Accoutrements

◦ Fromage (V) ◦ Charcuterie ◦ Mixed

++Substitute with Gluten-Free Bread +\$3.00 (GF)

### BONE MARROW \$10 | Available (GF) (D)

One Canoe, Crostini, Salt, Accoutrements | Two Canoes \$18

### DEVEILED EGGS \$12 (GF) (D)

Yolk, Aioli, Garlic, Dijon

++Add Caviar or Fresh Grated Black Truffle +\$25

### BRIE BRÛLÉE \$12

Brûléed Brie, Green Apple Relish, Crostini

### POTATO CHIP CAVIAR\* \$29 | Petit Size (GF)

Great Lakes Kettle Chips, Caviar, Crème Fraiche, Chives

Full Tin \$55

### ESCARGOT \$15 | 6 count | Available (GF)

Escargot, Parsley Butter, Crostini

++Substitute with Gluten-Free Bread +\$3.00

### JUMBO SHRIMP COCKTAIL \$16 (GF) (D)

½ lb Jumbo Wild Shrimp, House Cocktail, Lemon

### OYSTERS\* \$16 | 6 count (GF) (D)

½ Dozen Canada PEI Oysters, Lemon, Cocktail, Mignonette

CAVIAR SERVICE\* \$60 | Full Tin | Egg Yolk, Red Onion, Capers, Egg White, Crème Fraiche

## PLAT LÉGER

### HARVEST MICHIGAN SALAD \$14 (GF) | Available (D) (V)

Roasted Pecans, Greens, Roasted Squash, Goat Cheese, Brussel

Sprouts, and Balsamic Vinaigrette | Petit Size \$8

### CLASSIC CAESAR \$14 | Available (GF)

Romaine, House Caesar, Parmesan, House Croutons, topped with a

Parmesan Crisp | Petit Size \$8

### ROASTED BEET & FARO \$12

Roasted Beets, Faro, Goat Cheese, Caramelized Onions, Greens,

Champagne Vinaigrette

### QUINOA \$12 (GF) | Available (D) (V)

Arugula, Tri-Colored Quinoa, Tomato, Garlic, Feta, Lemon,

Citrus Vinaigrette

### SALAD NIÇOISE \$14

Tuna, Tomatoes, Kalamata Olives, Egg, Roasted Vegetables &

Pickled Onions, Capers, Citrus Vinaigrette

### MICHIGAN CHERRY CHICKEN SALAD CROISSANT SANDWICH \$14

House Chicken Salad with Onions, Celery, Dried Cherries with

Tomatoes, Greens, Aioli. Served on a House Croissant with Chips

### CROQUE MADAME\* \$14

House Sourdough, Ham, Aioli, Mornay Sauce, Gruyère, Fried Egg,

with Chips

### SOUP DU JOUR \* \$9 | Available (GF)

12 oz bowl, ask server for daily soup selection

ADD A PROTEIN TO ANY SALAD | Chicken +\$5 | Seared Salmon +\$7 | Falafel Patties +\$6 | Roasted Vegetables +\$4 | Cheese +\$1

## PLAT PRINCIPAL

ADD BURGUNDY \$16 TRUFFLES TO ANY DISH

### SEARED SALMON\* \$28 (GF) | Available (D)

Dill Cream, Roasted Vegetables

### PAN SEARED SEA SCALLOPS \$38

Five Fresh U15 Scallops, Lemon Beurre Blanc, Parsnip Puree, Roasted

Cauliflower

### QUENELLE DE BROCHET NANTUA \$28

Classical French Fish Dumpling White Fish, Gruyère, Nantua

Lobster Cream Sauce

### JUMBO CRAB CAKES \$28 (GF) (D)

Duo Of House Made Crab Cakes, Spicy Remoulade, Lemon, Salad

### COQ AU VIN \$28 (GF) (D)

Red wine braised chicken, roasted potatoes, carrots, Pebble Creek

Mushrooms, Baby King Trumpet

### RICOTTA GNOCCHI \$24

Gnocchi, Ricotta, Classic Pomodoro Sauce

### CURRIED CAULIFLOWER STEAK \$22 | Available (GF) (D)

Cauliflower, Roasted Green Beans, Parsnip Puree

### BEEF BRISKET BOURGUIGNON \$32 (GF) (D)

Baby Potato, Mushroom, Carrot, Broccoli, Burgundy Jus

### STUFFED MEATLOAF \$29 (GF)

Ground Sirloin, Ground Pork, Prosciutto Gruyère, Roasted Red

Peppers, Potato Duchess, Burgundy Jus

### BEEF WELLINGTON\* \$46

Beef Tenderloin, Pebble Creek Farm Mushroom Duxelles, Puff Pastry,

Duchess Potatoes, Burgundy Demi

MEALS WITH ONE OF THE FOLLOWING ICONS CAN BE ADJUSTED FOR ONE OF THE DIETARY NEEDS IDENTIFIED. PLEASE ASK YOUR SERVER FOR DETAILS.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.