Colin's Confections & Catering

Passed Hors D Oeuvres
Crab cake with lemon herb aioli
Local carrot poke on crispy rice
Spinach fondue brioche point

Gaston Chiquet Blanc de Blancs

Tasting Dinner
Artisan bread service

First course
Wild ramp and asparagus bisque

'19 Chateau Carbonnieux Pessac Leognan

Second course
Michigan morel tempura with a sumac vinaigrette.

21 Comte Lafond Sancerre

Intermezzo
Rhubarb mint sorbet

Third Course
Walleye loin with grilled fennel and dashi butter

'18 Jean Marc Brocard Valmur Grand Cru

Dessert
Apple tart with brown butter caramel

'14 Doisy Daene Sauternes