

Madison's Grill Group Menus

For Up to 24 Guests

Premier Lunch 1

Deluxe Lunch 2

Premier Dinner 3

Deluxe Dinner 4



**MADISON'S
GRILL**

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

SECOND COURSE

Pork Belly & Corn Bread

House Baked Beans, Crispy Seared Pork Belly, Maple Butter Sauce

OR

Seared Salmon

Apple Risotto, Daily Vegetables, Lemon Ash

OR

Fennel & Prawn Linguini

Tomato Concasse, Grana Padano, Fennel Cream Sauce, Pea Shoots

THIRD COURSE

Cambridge Burnt Cream

Double Glazed, Berries, Mint

Add an Amuse Bouche & Palette Cleanser for \$8 Per Person

46
PER PERSON

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

OR

Roasted Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Arugula, Maple Balsamic Vinaigrette

SECOND COURSE

Chicken Ballantine

Spinach, Prosciutto, Sweet Potato Gnocchi, Daily Vegetables, Pan Jus

OR

Seared Salmon

Apple Risotto, Daily Vegetables, Lemon Ash

OR

Open Faced Steak Sandwich

5oz Flank Steak, Chimichurri "My Way", Crispy Shallots, Grilled Garlic Bread

THIRD COURSE

Cambridge Burnt Cream

Double Glazed, Berries, Mint

OR

Flourless Cherry Chocolate Brownie

Tuille, Cherry Ice Cream, Cherry Gel, White Chocolate Cream Cheese, Macerated Sour Cherry

Add an Amuse Bouche & Palette Cleanser for \$8 Per Person**52
PER PERSON**

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

OR

Roasted Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Arugula, Maple Balsamic Vinaigrette

SECOND COURSE

Bison Short Rib

Braised Potatoes, Charred Shallots, Daily Vegetables, Natural Jus, Pickled Vegetable

OR

Veal Osso Buco

Scallion Mashed Potatoes, Daily Vegetables, Natural Jus

OR

Chicken Ballantine

Spinach, Prosciutto, Sweet Potato Gnocchi, Daily Vegetables, Pan

THIRD COURSE

Cambridge Burnt Cream

Double Glazed, Berries, Mint

Add an Amuse Bouche & Palette Cleanser for \$8 Per Person

85
PER PERSON

FIRST COURSE

Winter Greens

Dried Cranberries, Confit Tomato, Pickled Cucumber, Lemon Vinaigrette

OR

Roasted Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Arugula, Maple Balsamic Vinaigrette

OR

Shrimp Bisque

Crème Fraiche, Argentina Red Stripe Prawn

SECOND COURSE

Bison Carpaccio

Pecorino, Black Pepper, Olive Oil, Garlic Chips, Greens, House Buttermilk Crackers

OR

Sambal Cream Prawns

Crispy Noodle, Tomato Concasse, Shaved Fennel, Pea Shoot

THIRD COURSE

Bison Short Rib

Braised Potatoes, Charred Shallots, Daily Vegetables, Natural Jus, Pickled Vegetable

OR

Veal Osso Buco

Scallion Mashed Potatoes, Daily Vegetables, Natural Jus

OR

Chicken Ballantine

Spinach, Prosciutto, Sweet Potato Gnocchi, Daily Vegetables, Pan

OR

Fennel & Seafood Linguini

Tomato Concasse, Grana Padano, Prawns, Smoked Salmon, Fennel Cream Sauce, Pea Shoot

FOURTH COURSE

Flourless Cherry Chocolate Brownie

Tuille, Cherry Ice Cream, Cherry Gel, White Chocolate Cream Cheese, Macerated Sour Cherry

OR

Cambridge Burnt Cream

Double Glazed, Berries, Mint

Add an Amuse Bouche & Palette Cleanser for \$8 Per Person**95****PER PERSON**