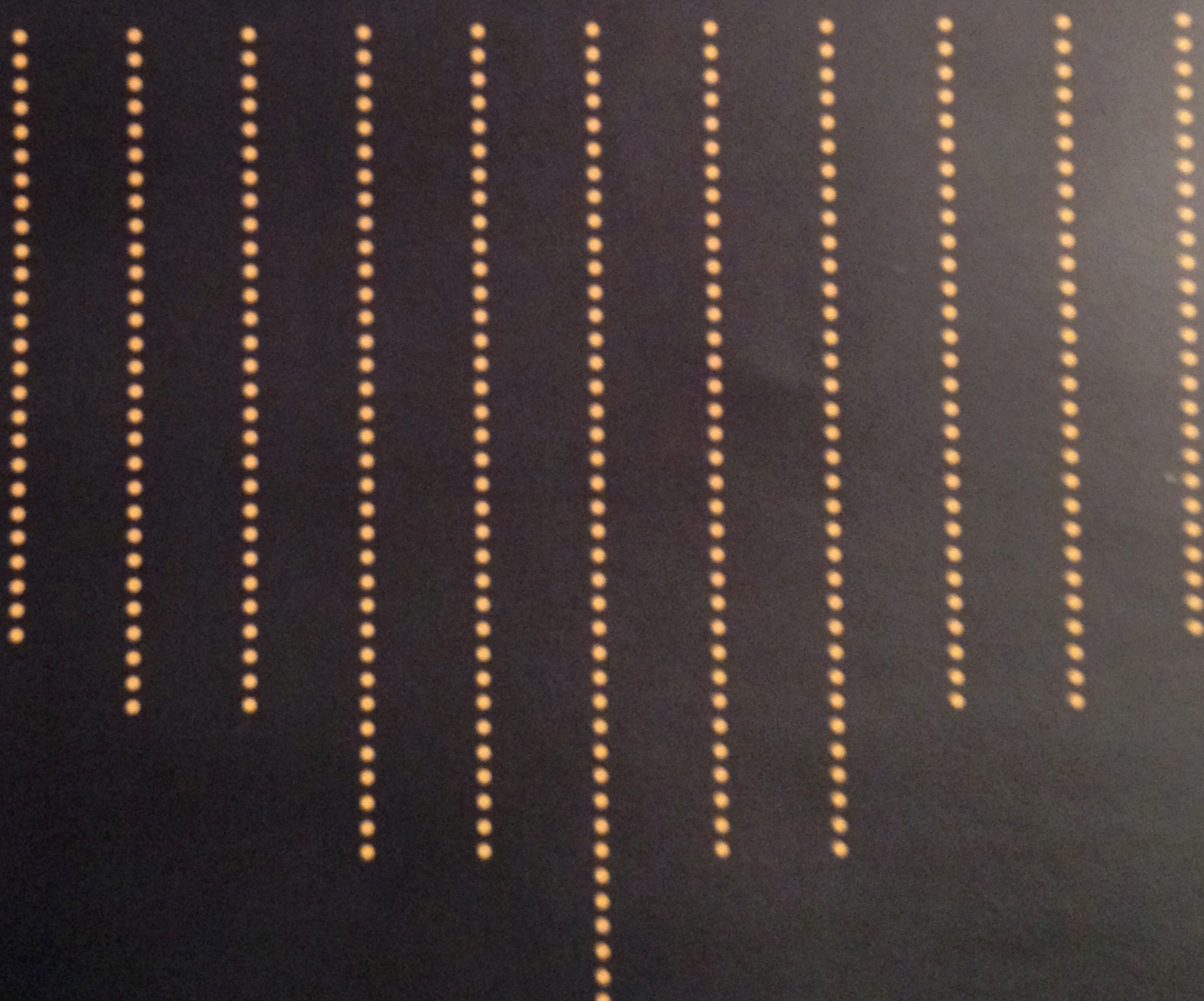


A SIP OF MICHIGAN

DINNER



GREETINGS

We invite you to step back in time and enjoy amazing company, food, and drinks. With each course of the evening, you will be presented with a choice of wine, beer or a cocktail all made with alcohol produced right here in Michigan.

We thank you for helping us to make this evening special, and for your support of First Step.

DINNER MENU

Arrive:

Bleu – quince grilled cheese, cherry walnut bread, Forest mushroom flat bread, artisan brie, wild leeks, House smoked salmon, parsnip – potato latke, dill crème fraiche, Chilled sliced lamb loin, roasted garlic – jalapeno jam

Begin:

Porcini dusted scallops, caramelized polenta, micro salad, raw tomato – olive oil emulsion, cilantro oil

Middle:

Grilled radicchio – arugula salad, candied walnuts, sundried strawberries, warm Zingerman's Manchester 'brie', strawberry – balsamic vinaigrette

Main:

Thirty six hour red wine braised sous vide short rib, cauliflower style risotto, julienne summer squash, roasted beet puree, natural red wine reduction

Finish:

Cream cheese stuffed – grilled lemon pound cake, warm blueberry compote, burnt honey sauce, blueberry lavender ice cream

WINE MENU

The wine comes from Black Star Farms located near Traverse City, Michigan. Their winery and distillery produce some of the most sought after and awarded Michigan wines and spirits.

Arrive:

Be Dazzled. A fun sparkler with fresh, crisp fruit flavors and an off dry finish.

Begin:

Sur Lie Chardonnay. There are ripe citrus and pineapple flavors followed by floral notes and subtle minerality.

Middle:

Rosé. Delicate fruit and subtle minerality on the palate combined with flavors of fresh strawberries followed by a refreshingly bright finish.

Main:

Pinot Noir. Fruit flavors of dark cherries, currants and complementary oak in the finish.

Finish:

Sirius Raspberry Dessert Wine. The essence of fresh raspberries combined with the warmth of brandy make this a delicious dessert wine.

BEER MENU

The beer comes from Kuhnenn Brewing Company located in Warren, Michigan. They have several beers rated in the top 100 in the world on beeradvocate.com.

Arrive:

Sol Invictus Saison – 8.5% ABV Belgian-style ale brewed with orange peel, American sage and Russian sage or

DRIPA – 9.5% ABV Huge citrus hop character in the aroma is followed by a medium-high bitterness

Begin:

White Devil – 9.0% ABV An Imperial White Ale, bursting with zesty citrus aroma

Middle:

Sully's Kolsch – 4.75% ABV Notes of fresh-baked bread and Noble hops with a light fruitiness

Main:

Export Stout – 8.5% ABV The roasty, chocolatey, espresso – taken up a notch in this high-gravity brew

Finish:

Simcoe Silly – 9.25% ABV Unique notes of spicy pineapple, mango, bubble gum and cotton candy

COCKTAIL MENU

The event cocktails were designed by Nick Britsky of NickDrinks.com using spirits from Valentine Distillery. Valentine uses locally-sourced ingredients for its award winning spirits produced in Ferndale, Michigan.

Arrive:

Lane's Last Stand – Julep with an English Twist – Whiskey
or
Walter's Experiment – Pop Rocks in a cocktail – Vodka

Begin:

Sour Dr. Cooper – Variation on a Gin Fizz

Middle:

Mitchell & Cameron – A marriage of sweet strawberry & savory walnut – Vodka

Main:

Tom Schrute – Beet Infused variation on a Tom Collins

Finish:

Hot Swanson – Warmed Whiskey After-Dinner Cocktail

A SPECIAL THANKS

A million thanks goes out to those that helped make this evening possible with their generous hearts.

Loren & David Treadwell

Karen Wilson Smithbauer and Patrick Smithbauer

Jennifer Hartke & Andrew Hetzel
Roch & Martie McClain
Dr. Carol King and Dr. Paul Hoke
Carla & Michael O'Malley

Compass Commercial LLC

June Nicholas
Paul and Nancy Hillengonds
Dwyer Marble & Stone-John Dwyer
Theresa Bizoe
Lighthouse Insurance Group
Genelle M. Allen, Esq.
Beckie Thompson
Judge Martha Snow