

OUR PLACE IS YOUR PLACE.

*Book Heritage Restaurant & Caviar Bar for your next celebration!*

From black tie to black t-shirt, we welcome private parties for a diverse range of corporate gatherings, boozy birthdays, show-off tastings and swanky soirees. Our first floor can accommodate 45 for a seated meal or a reception style event and The Parlour (lower level) can accommodate 30 seated and 45 for mixing and mingling.  Want the whole place to yourself? Full buyout options for 99 people can afford you and yours exclusive access to Heritage Restaurant & Caviar Bar and a customized menu, like our “Caviar Wine Tasting” or “The Zakuski” package.

**THE ZAKUSKI PACKAGE**

**Zakuski is a term for hot and cold hors d’oeuvres intended to follow each shot of vodka. Its literal translation means “something to bite after”**

*Sample Hors d’oeuvres*

$3 per Guest:

Deviled Duck Eggs- Bacon, Smoked Paprika

Puffed Chicharron- Bowfin Caviar, Crème Fraiche

Borscht Shooter – Dill, Apple

$4 per Guest:

Whitefish Crudo– Cilantro, Radish, Celery, Roe

Polish Sausage – House Mustard, Sauerkraut, Pretzel

Cauliflower Crostini – Sourdough, Pickled Raisins, Serrano Yogurt, Herbs

$5 per Guest:

Duck Meatballs – Coconut Broth, Fried Noodles, Cilantro

Sweet Potato Bulgogi – Steam Bun, Kimchi, Fried Shallot

Fried Shrimp Pelmeni – Caraway Aioli, Pickled Beets

House Infused Vodkas:

Seasonal & Rotating Selections

6 oz Bottle $24 / 12 oz Bottle $45 / 24 oz Bottle $85

**CAVIAR & SEAFOOD BAR**

**SMOKED / PICKLED / CURED / PRESERVED**

Seasonal Rotating Creations

All Served with house made Black Bread, Kennebec Potato Chips, & Pickles

**\*choices subsequent to change\***

**Beet Cured Gravlox** – Fermented Eggplant, Apples, Blossoms

**Smoked Trout Dip–** Togarashi, Lime, Shishito

**Pickled Herring –** Beets, Dill, Crème Fraiche

**Small Platter**

Serves 2-6

**Medium Platter**

Serves 7-12

**Large Platter**

Serves 12-25

**OYSTERS**

**East Coast / West Coast / South / Neighbors to the North**

Rotating Seasonal. House made Garnishes of Sea Salt Matzo, Beet Cocktail Sauce, Giardiniera Mignonette & Hot Sauce

\*Order by ½ Dozen\*

**THE CAVIAR BAR**

Traditional garnishes, house made Kennebec potato, black bread & pickles.

\*All Caviar is served in 30 gram format. Larger Formats Available upon Request only. Chef Guy also has a few private reserve Caviars that are available on a limited basis\*

**GOLD OSETRA** (acipenser gueldenstaedtii) | ROYAL BELGIAN  
*Light Amber, Subtle, Walnuts and Cream.*    205  
   
**POLANCO SIBERIAN RESERVE** (acipenser baerii) | URUGUAY  
*Rich, Nutty, Amazing Pop.*    110  
   
**OSETRA MALOSSOL** (acipenser schrenckii, huso dauricus hybrid) | CHINA  
*House Favorite, Large Green Egg, Nutty, Clean, Cheesy.*    195

**IMPERIAL SIBERIAN** (acipenser schrenckii) | GERMANY  
*Highly Aromatic, Elegant, Bold Flavor.*     125  
   
**IMPERIAL WHITE STURGEON** (acipenser transmontanus | USA  
Very Rare Golden Color, Large Firm Sized Eggs, Smooth Buttery & Nutty Finish   130  
   
**HERITAGE PRIVATE LABEL YELLOW KALUGA** (huso dauricus / schrenki) | USA  
*Large, Bright Green / Yellow Eggs, with a Rich, Creamy Yet Bright Finish*.     100

**CLASSIC WHITE STURGEON** | USA  
*Medium Sized Rich Brown-Black Eggs, Creamy Yet Clean Finish*.   65

**HACKLEBACK** | WILD TENNESSEE  
*Rich, Wild Flavor, Petite Eggs, Crisp Texture, Mild, Sweet*.   85  
   
**RAINBOW TROUT ROE** | WILD WASHINGTON  
*Petite, Red Roe With a Distinct Pop, Sweet, Flavorful, Mild*. 30  
   
**GOLDEN WHITEFISH** | WILD MICHIGAN  
*Dramatic Color, Firm Popping Texture, Mild, Pleasing*.   20  
   
**BOW FIN “CHOUPIQUE”** | WILD LOUISIANA  
*Low Price, High Quality, Ancient and Robust*.   20  
   
**PEARLS d’ESCARGOT** | POLAND  
*Large White Pearls, Light Onion Flavor, Large pop*.  80

**HERITAGE BUFFET OR FAMILY STYLE CHRISTMAS OPTIONS**

Winter Relish Tray

Banchan of House Pickles and Kimchi

Sage and Brown Butter Roasted Rutabaga

Apple-Brussels Slaw with Bacon, and Baby Turnips

Chestnut and Oyster Dressing

Pickled Okra

Braunschweiger with Pickles, Cherry Mustard, and Pullman

Lamb Heart Pierogi, Crispy Onions, Roasted Onions, and Sour Cream

Whipped Potato with Bone Marrow and Roasted Wild Onions

Baked Sweet Potato Casserole with Candied Pecans

Whole Roasted Goose or Turkey with Whiskey- Ginger Gravy

Prime Rib of Beef with Horseradish- Beef Fat Popovers

Wild Cranberry and Cara Cara Orange Marmalade

Plum Pudding with Apricots and Chocolate

Bouche De Noel with Candied Cranberries, Peppermint Ice Cream

Baked Alaska with Seasonal Ice Cream and Textures

**HERITAGE SEATED DINNERS**

*Chef’s Three Course Prix Fix*

$40 Per Guest

*First Course:*

Genesis Growers Green Salad – Hazelnuts, Cranberry-Rosemary Dressing, Pepato

-or-

Radish & Butter – House Butter, Crème Fraiche, Rye Crumble, Beet Gel

*Second Course:*

Mackinaw Lake Trout – Butternut Squash, Apples, Black Garlic, Kale, Sage

-or-

Wood Grilled Hanger Steak – Celery Root-Horseradish Gratin, Brussels Sprouts, Sauerkraut

-or-

Wood Grilled Cauliflower – Palm Sugar Glaze, House Kimchi, Puffed Rice, Radish

-or-

Smoked Chicken Cassoulet- Cranberry Beans, Apple Cider, Root Vegetables, Sourdough, Beer Mustard

*Third Course:*

**Pumpkin Cheesecake, Coffee Ice Cream, Roasted White Chocolate**

-or-

Daily Pie & Ice Cream – Seasonal & Rotating

Chefs Four Course Prix Fix “Tour of Cuisine”

$60 per Guest Family Style

*First Course:*

Beet Gravlax – Summer Eggplant, Apples, Fresh Herbs

Pickled Herring – Beets, Crème Fraiche, Dill

*Second Course:*

Potato and Cottage Cheese Pierogi – Cherry, Mustard Seed Crème Fraiche

Lamb Mandu- Crispy Rice Dumplings, Scallions, Ramp Aioli

*Third Course:*

Hamachi Collar - Nam Prik, Palm Sugar, Puffed Rice

Fried Chicken Salad - Grilled Rapini, Cabbage, Radish,

Soy Sprouts, Kimchi - Lime Vinaigrette.

*Fourth Course:*

**Dark Chocolate Souffle with Sesame Ice Cream**

Chefs Five Course Prix Fix

$130 per Guest

Amuse Bouche:

Cauliflower Panna Cotta – Hackleback, Radish, Cucumber, Dill

*First Course:*

Potato and Dill Soup

Whipped Ham Croquette, Bowfin

Or

Roasted Beet Salad

Cottage Cheese and Horseradish, Orange, Olive Oil Pearl

*Second Course*

Baked Alaskan King Crab Legs

Tobiko Aioli, Grilled Lemon

Or

Wood Grilled 1871 Oysters “Heritage”

Quail Egg, Pearls d’ Escargot, Creamed Greens

*Third Course*

Wood Smoked Half Duck

Czech Dumplings, Purple Sauerkraut, Giblet Gravy, Root Vegetable

Or

Goose Cassoulet

Roasted Breast, Sausage, Confit Leg, Roasted Apple, Sourdough

Or

Wood Grilled Cauliflower – Palm Sugar Glaze, House Kimchi, Puffed Rice, Radish

*Fourth Course:*

**Apple Brown Betty with Ginger Ice Cream**

-or-

Daily Pie & Ice Cream – Seasonal & Rotating

**LUNCH**

DROP OFF / PICK UP

SALADS:

Small $ 12 / Medium $22 / Large $28

Genesis Growers Green Salad – Garden Herbs & Blossoms, Lemon-Rosemary Dressing, Pepato

Heritage Miso Caesar Salad – Red Leaf, Rye Croutons, Pecorino Pickled Pearl Onion

Roasted Beet Salad – Horseradish Cheese, Caraway, Oranges, Turnips, Pea Tendrils.

SANDWICH PLATTERS

Small $ 18 / Medium $36 / Large $52

Braunschweiger – House Pullman Loaf, Bread ‘n’ Butter Pickles, Onion, Mustard

BLT – Ciabatta, Lamb Bacon, Pickled Green Tomato Relish, Red Veined Mustard Greens

Vegan Muffuletta – Beet Hummus, Grilled Eggplant, Green Peach Tapenade, Arugula

Grilled Hanger Steak – Horseradish Aioli, 4 year Cheddar, Arugula, Ash Baked Onions

DESSERT PLATTERS

Small $ 12 / Medium $22 / Large $40

Cookies, Brownies, Seasonal Rotating Pastries

LUNCH BOXES

One Sandwich, Chips & a Cookie $10

Half of a Sandwich, 1 Salad, & a Cookie or Chips $12

**BRUNCH**

DROP OFF / PICK UP

SEASONAL PASTRIES

One Dozen Doughnuts $48

One Dozen Kolachki $48

Coffee Cake $20

SIDE PLATTERS

Small $ 18 / Large $30

Scrambled Genesis Growers Eggs

Roasted Red Potatoes – Ash Baked Onions, Herbs

Blackened Maple Bacon

House Cheddar Bratwurst

Genesis Growers Green Salad – Garden Herbs & Blossoms, Lemon-Rosemary Dressing, Pepato

**RATES / CANCELATIONS / POLICIES**

**Our policy is to take a credit card for %75 of the event as a deposit.**

**Then the day of the remaining will be charged plus any a la carte day of purchases.**

**Guest Count.  Minimum is due upon deposit.  That is what we base the deposit on.  Then actual guest count is due five days before the event.**

**Cancelations are applicable up to 14 days in advance. Anything after 14 days can be used towards rescheduling a future event.**