



CHEF'S TABLE EXPERIENCE

\$125 per person

Immerse yourself in an exclusive culinary journey at our **Chef's Tables** - featuring a **5-course Chef's Choice menu**, meticulously curated by our chef and revealed only at the time of service!

This dining experience highlights bold flavors, seasonal ingredients, and expert craftsmanship — no modifications or substitutions will be accommodated.

Optional Wine Pairing: Elevate your experience with a \$50 per person wine pairing add-on.

Visit adelinadetroit.com to book the Chef's Table Experience for up to 14 guests.

Interested in booking the Chef's Table Experience but have more than 14 guests? Please inquire for availability.



*6% tax, 5% admin, and 18% gratuity will be added to the bill.

Please notify us for any dietary restrictions & allergies in advance for accommodations.

4 COURSE MENU

\$120 per person

SALAD

PRE-SELECT ONE:

Caesar Salad

Crisp Romaine, Citrus Caesar Dressing,
Sun-Dried Tomatoes, Parmesan Croutons

Mediterranean Salad v | gf*

Crisp Romaine, Tomatoes, Cucumber, Red
Onion, Roasted Garbanzo Beans, Ricotta Salata,
Red Wine & Oregano Dressing

PASTA DUO

Rigatoni v

Calabrian Chili Palomino, Stracciatella, Basil

Casarecce h

Braised Beef Wagyu Bolognese, Parmesan

ENTREE - Guest Choice:

Tuscan Chicken Rollatini gf*

Bell & Evans 10oz Chicken Breast Pan-Seared &
Roasted, Stuffed with Fontina Cheese, Sautéed
Spinach & Roasted Bell Peppers, Butter Demi
Sauce, Crispy Marble Potatoes, Grilled
Asparagus

Branzino gf*

Crispy Marble Potatoes, Grilled Asparagus,
Fresh Livornese Sauce, Salsa Verde

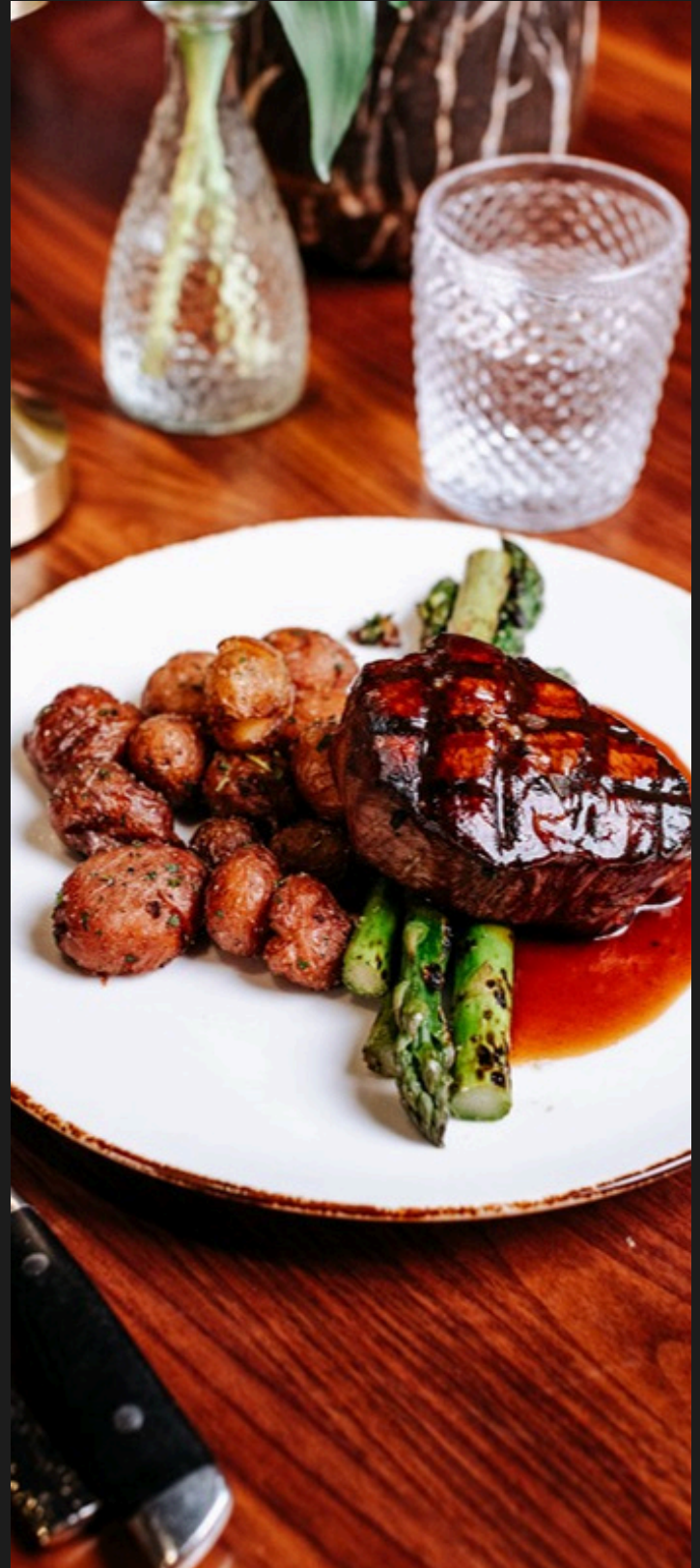
Barrel Cut Filet Mignon h | gf*

Prime Cut 8oz Filet, Crispy Marble Potatoes,
Grilled Asparagus, Red Wine Demi
(+ \$25 per order)

**Vegetarian & Vegan Option Available Upon
Request**

DESSERT

Mini Adelina Tiramisu v



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v = vegetarian | gf = gluten-free | gf* - gluten-free on request

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5 COURSE MENU

\$132* per person

COURSE I: SHARED STARTERS

PRE-SELECT TWO:

Focaccia v

Whipped Ricotta, Rosemary, Olives

Mozzarella In Carrozza v

Breaded Sourdough Stuffed With Buffalo Mozzarella, Palomino Sauce, Herbs

Eggplant Rollatini v | gf

Ricotta & Spinach Stuffed Grilled Eggplant Roll Baked With Marinara, Basil, Provolone, Mozzarella, Grana Padano

Compressed Watermelon & Beet Bloom v | gf

Compressed Watermelon, Crumbled Feta, Roasted Beets, Tricolor Grape Tomatoes, Almonds, Sherry Beet Vinaigrette

Big Eye Tuna Tataki gf

Seared Big Eye Tuna, Fingerling Potato, Grilled Asparagus & Arugula Salad, Lemon Caper Vinaigrette, Citrus Aioili **(+\$5pp)**

Wagyu Meatball

Michigan Wagyu Beef, Housemade Marinara, Whipped Ricotta, Black Pepper, Basil, Crostini **(+\$5pp)**

Shrimp Diavola gf*

Sautéed All-Natural Jumbo Shrimp, Garlic, Spicy Arrabiata Sauce, Baby Artichokes, Fresh Herbs, White Wine, Crostini **(+\$5pp)**

Octopus gf

Garbanzo Purée, Citrus, Tomato Concasse **(+\$5pp)**

COURSE II: SALAD

PRE-SELECT ONE:

Caesar Salad

Crisp Romaine, Citrus Caesar Dressing, Sun-Dried Tomatoes, Parmesan Croutons

Mediterranean Salad v | gf*

Crisp Romaine, Tomatoes, Cucumber, Red Onion, Roasted Garbanzo Beans, Ricotta Salata, Red Wine & Oregano Dressing

COURSE III: PASTA DUO

Rigatoni v

Calabrian Chili Palomino, Stracciatella, Basil

Casarecce h

Braised Beef Wagyu Bolognese, Parmesan

COURSE IV: ENTREE

GUEST CHOICE OF:

Tuscan Chicken Rollatini gf*

Bell & Evans 10oz Chicken Breast Pan-Seared & Roasted, Stuffed with Fontina Cheese, Sautéed Spinach & Roasted Bell Peppers, Butter Demi Sauce, Crispy Marble Potatoes, Grilled Asparagus

Branzino gf*

Crispy Marble Potatoes, Grilled Asparagus, Fresh Livornese Sauce, Salsa Verde

Barrel Cut Filet Mignon h | gf*

Prime Cut 8oz Filet, Crispy Marble Potatoes, Grilled Asparagus, Red Wine Demi 65
Add 3 Grilled Jumbo Shrimp

Vegetarian & Vegan Option Available Upon Request

DESSERT

Mini Adelina Tiramisu v

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KIDS MENU

CHICKEN FINGERS & FRIES

\$18

BUTTERED NOODLES WITH PARMESAN

Cheese optional

\$15

PASTA WITH TOMATO SAUCE & PARMESAN

Cheese optional

\$15

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PASSED & STATIONED APPETIZERS

3 for \$30 per person | 4 for \$36 per person | 5 for \$40 per person

MEAT & POULTRY

Mini Wagyu Meatball - marinara sauce, ricotta.

Mini Short Rib Ravioli - sugo arosto, parmesan cream

Mini Chicken Skewers - marinated with lemon & oregano, romesco sauce.

Beef Skewers - beef tenderloin, chimichurri sauce.

Pork Belly – braised & seared, apricot jam vinaigrette.

Melon Balls Wrapped in Prosciutto

Smoked Duck Breast – over crostini, cherry gastrique. **(+\$5 per person)**

Lamb Lollipops - pan-seared lamb chops, tzatziki sauce. **(+\$5 per person)**

SEAFOOD

Ahi Tuna - crispy wonton, citrus aioli, seasonal garnish.

Mini Crab Cakes - panko-crusted lump crab cakes, corn velouté.

Shrimp - poached in court bouillon, salsa rosa. **(+\$3 per person)**

Hamachi Crudo - grapefruit segments, radish, micro fennel. **(+\$5 per person)**

Speck Wrapped Scallops - prosciutto, scallops, glaze. **(+\$5 per person)**

VEGETARIAN

Mini Mushroom Tarts - puff pastry, mushroom, custard, parmesan filling.

Grilled Eggplant Rolls - caramelized onions, goat cheese and balsamic glaze.

Caprese Skewers - basil, tomato, mozzarella

Cucumber Cups - citrus hummus, and brunoised vegetables

Classic Bruschetta - tomato, basil, extra virgin olive oil

Mushroom Bruschetta - mushroom ragu, ricotta

Beet Bruschetta - whipped burrata and beets

Avo Tomato Bruschetta - avocado, tomato, cilantro

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STATIONS

Inquire for pricing.

CHARCUTERIE BOARD

Selection of Imported Meats, Cheeses, House Pickled and Grilled Vegetables, Housemade Mustards, Crostini, and Focaccia.



MARTINI ICE LUGE

Dirty or Espresso Martini Ice Luge



PASTA STATION

Pasta Station in chafing dish or upgrade for a Live Chef Prepared Pasta Station!

Rigatoni Palomino

Calabrian Chili Palomino, Stracciatella Cheese, Cracked Black Pepper, EVOO.

Cassarecce

Braised Waygu Beef Bolognese, Parmesan.

Penne Arrabiata

Spicy Tomato Sauce, Basil.

Formaggio Cheese Wheel



STATIONS

Inquire for pricing.

SEAFOOD ON ICE

Selection of Stone Crab, Lobster, Cocktail Shrimp, Oysters with Choice of Mignonette, Cocktail Sauce, Saffron Aioli, Rémoulade.



CARVING STATION

Roasted Filet of Beef

Served with a choice of Peppercorn Demi, Natural Jus, or Horseradish Cream Sauce.

Lamb Chops with Salsa Verde

Herb Roasted Sous Vide Turkey Breast



DESSERT STATION

1 for \$8 per person | 2 for \$15 per person | 3 for \$21 per person | 4 for \$24 per person

Mini Tiramisu

Mascarpone Mousse, Espresso Lady Fingers, Coffee Ganache, Guanaja Dark Chocolate Glaze.

Mini Dream of Chocolate

Moist Chocolate Cake, Valrhona Salted Caramel, Whipped Valrhona Namesake, Valrhona Gourmet Glaze.

White Cloud

White Chocolate Mousse, Raspberry Compote Center, Flourless Chocolate Base, Ruby Chocolate Glaze.

Zeppole

Italian Ricotta Doughnuts, Sugar, Chocolate Sauce, Raspberry Reduction.



