

2013-12-25

C.A.Y.A. Smokehouse Grill Presents Special New Year's Eve Wine Dinner

C.A.Y.A Smokehouse Grill, the area's newest smokehouse bistro, will be hosting its first annual New Year's Eve wine dinner on Tuesday, December 31, 2013.

The five course wine dinner begins at 7:30 p.m. with passed appetizers and cocktails and festivities for the evening include live music and a champagne toast at midnight. Dinner service will start around 8 p.m. with the first course featuring Roasted Butternut Squash Soup with Crab. Bacon lardons with green beans, frisee and poached egg will be served as the second course. Smoked scallops in celery root and balsamic are the featured third course. Filet mignon and beef short ribs in a red wine sauce with roasted potatoes will then be served as the main course. For dessert, guests will enjoy Chocolate Decadance with raspberry coulis. Each course will be matched perfectly with a fine wine selection.

Cost to attend the smokehouse bistro's holiday event is \$85 per person, exclusive of tax and tip. Reservations are required as space is limited. For more information or to make your reservations, call **248.438.6741**

C.A.Y.A. Smokehouse Grill, which stands for "come as you are," is a casual dining restaurant focusing on quality food made with local ingredients. The modern menu, designed by award-winning Executive Chef Jeff Rose, centers around house-smoked beef and pork along with fresh seafood, steaks chops and bistro entrées. Smoked items are cooked for 10-14 hours using hickory, oak, maple, apple and cheery woods. This process ensures all meats are cooked through and naturally tender. The variety of woods used produces a dark outer layer "bark" that caramelizes the outside of the meat. The restaurant also features weekly specials from its creative chefs with plenty of delicious side items and savory desserts. C.A.Y.A. Smokehouse Grill has a full bar serving specialty drinks with an extensive wine and beer list highlighting six Michigan craft beers on tap.