



Holly Hotel



February, 2010

110 BATTLE ALLEY ~ HOLLY MI. ~ 48442

248-634-5208

Food Is Love...

Valentine's Weekend at the Holly Hotel.

Man has always been endeavoring to discover the mischievous powers of the dishes on his table. While these ideas have become trivialized in this age of vitamins and de-constructed flavors, we would be lacking the most basic element of gastronomy if we doubted one of the overriding truths about food: there is an undeniable complicity between table and romance.

It may be difficult to witness this phenomenon at a busy restaurant in the throes of a holiday weekend, but look carefully in the corners. There's a certain mysticism shrouding a couple who have been married for fifty years, still holding hands, in the corner of our Main Dining Room. Or a young girl in the Dining Car, weeping as her date proposes to her over dessert. Try to find that while ordering a box of steaks over the Internet.

A magnum of love, a pinch of decorum, a touch of romanticism, an attractive plate and magic sets in. The magic begins in the kitchen, where young chefs never consider a red pepper to be a soulless vegetable. The magic extends to the tables where excited waiters still consider service to be a profession.

Of course, we will be busy, and reservations will be at a premium. We urge you to call early, and please consider Thursday or Friday night reservations as an alternative to Saturday.

As we celebrate our twenty-ninth consecutive Valentine's Day, we continue to be excited about special events, romantic holidays and loyal customers. After all, we see the couple in the corner every week.

248/634-5208.



Our Valentines Week Menu

First Course

Fried Oysters, Nori Chips, Ponzu
or
Baked Brie Brule, Raspberry Tuille,
Caramel Drops

Soup

Crimson Soup, Creme Fraiche Hearts

Salad.

Minted Watercress, Frisee, Fontina,
Crispy Rice, Toasted Honey, Prosecco

Entree, choice of...

Lobster String Torte, Five-Year Gouda
Cream, Palamino Tomato Jam

or
Cabernet-Steeped Beef Tenderloin,
Porcini Mushroom and Foie Gras Gratin,
Cream Cheese Yukon Potatoes

or
Cherry Piquillo Chicken Roast, Toasted
Soybeans, Quinoa, Adobo Hollandaise

or
Caponata, Poached Eggs,
Winter Truffles (vegetarian)

or
Smoked Pork, Mashed Carrots, Fried
Artichokes, Rose-Salted Cauliflower,
Parsnip Froth

Cheese Course

A Sharing Of American and Imported
Farmhouse Cheeses

Dessert for Two

Chocolate Sponge Cake, Chocolate
Ganache Dipped Strawberries

or
Malt Cheesecake, Caramel and
Sweet Rose Foam

or
Mascarpone Samosa, Spicy
Cinnamon, Almonds and Chantilly

Wine and Champagne Flights also
available with this menu

**\$59.00 per person,
Holly Hotel Dining Club
Members and guests,
\$47 per person**

In addition to our regular menu and
specials, this menu will be available
Friday, February 12 thru Sunday,
February 14.

FEBRUARY EVENTS

Friday & Saturday Feb 5-6
A Celebration of the Season!
Our CANDLEMAS Dinners!!

FEBRUARY 5-6
Bryan McCree and Adam Sokol
in the Comedy Club!

FEBRUARY 12-13-14
Love is always in the air at the
Holly Hotel! A most
romantic place for
Dinner, Brunch or Tea!
Our REGULAR
MENU and
VALENTINE'S menu.



FEBRUARY 12-13
Mark Fradl and Connie Ettinger
in the Comedy Club.

MARDI GRAS! FEB 16-20
An exquisite "Mardi Gras" Dinner
Menu Special available all week!

FEBRUARY 20-21
Tim Slagle and Ben Konstantin
in the Comedy Club

Monday, FEBRUARY 22nd
The Annual George Washington
Luncheon and Complimentary
Mt Vernon book!

FEBRUARY 26-27
Dwayne Gill and Nate Fridsen
in the Comedy Club.

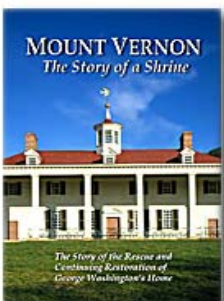
George Washington Luncheon!

One of the oldest social clubs in the United States to commemorate the birth of George Washington began meeting at the Holly Hotel over one hundred years ago! This year, we'll celebrate George's birthday with a historic luncheon at Noon on President's Day, Monday, February 22nd. Each guest will receive the 173-page book, "Mt. Vernon: Story of a Shrine" by Gerald W. Johnson.

\$20.00 per person, no discounts apply.

Reservations, please.

248/634-5208



George Washington Luncheon Menu

SOUP

Virginia Peanut & Chestnut Soup

ENTREE

Virginia Ham with Apricot Sauce,
Peppered Bacon Colonial Hoe Cake with
Buttered Carrots

Mt. Vernon Brown Bread

DESSERT

King Orchard Cherry Pie

Iced Root Beer, Coffee or Tea (included)

Holly Hotel

110 Battle Alley
Holly, Michigan 48442



RESTAURANT

Monday-Saturday
Dinner 4:00-10:00
Sunday Dinner 4:00-8:00
Reservations suggested:
(248) 634-5208

SUNDAY BRUNCH

Served Every Sunday, 10:30
to 2:30 PM

AFTERNOON TEA

Every Monday-Saturday
2:00-5:00 P.M. \$12.00
Queen Anne Luncheon Tea \$17

COMEDY CLUB

Friday and Saturday Shows,
8:30 & 10:30 PM
8:30 shows always No
Smoking. Preferred seating
for Dining Guests. \$12 cover
charge. Dining guests, \$10

LIVE MUSIC

Every Saturday evening in our
Main Floor Lounge.

HOLLY HOTEL DINING CLUB

\$59.00 per year, includes
Dinner for Two gift card, 20
Comedy Club passes, 20% off
food purchases and EARN
POINTS every time you dine!

www.hollyhotel.com
E-Mail Us!
george@hollyhotel.com

CANDLEMAS DINNER

A Culinary Celebration of Light

Friday, February 5 & Saturday, February 6!

If hope had a scent, it would be the smell in the air on a warm February day. We'll present an exquisite and unusual celebration that marks the mid-way point between Christmas and Spring with our Candlemas Dinners! We are bringing back this very ancient and time-honored tradition of the solemnization of sunlight. The staff will illuminate our dining rooms with hundreds of candles, live music and we'll celebrate Spring, fertility and the promise of Summer!

Reservations, please.
248-634-5208
or visit us online at
www.hollyhotel.com



FIRST COURSE
Wassabi Crepe, Charred
Toro and Daikon, White
Miso Vinaigrette

SECOND COURSE
Artichoke and Pablano Fondue, Soft Pretzel Balls

FISH COURSE
Grilled Parrotfish, Mashed Banana and Plantain
Brandade, Roasted Tomatillos

ENTREE
Piedmontese Short Rib and Mushroom Trifle,
Celery Frites

DESSERT
Vanilla Sesame Bonbons, Ginger Creme Anglaise
\$39.00 per person. Holly Hotel Dining Club
members and guests, \$31.00

Mardi Gras At

Tuesday, February 16th to
Saturday February 20th

A taste of authentic New Orleans cooking at the Holly Hotel begins on Tuesday, February 16th with a "Cajun-Inspired" menu that lasts all week long!

This authentic and intense intense FIVE course feast is one dinner you will not want to miss! Our regular menu will also be available, of course. Reservations, please.

248-634-5208.

*Mardi Gras menu \$39.00 per person.
Holly Hotel Club Members, \$31.00 per person.*

The Holly Hotel!

Amuse Bouche

Boudin Boulette and Fried Shrimp Po' Boy with
Creole Tartar Sauce and Cajun Mayo

Soup

Snapping Turtle

Fish Course

Baton Rouge Catfish, Fried Okra & Andouille
Sausage Gumbo

Entrees, choice of...

Smoked Sweet Potato and Crawdaddy Hash,
Roasted Garlic-Chive Emulsion

OR

Classic Turducken Roulade, Cornbread
Dressing, Creole Gravy

Dessert

Pecan Pie, 100-proof Rum Ice Cream