

Holly Hotel

THE HISTORIC HOLLY HOTEL • 110 BATTLE ALLEY • HOLLY, MICHIGAN • 248.634.5208

Love Is In The Air This Month

HOLLY HOTEL EVENTS

FEBRUARY 2, 3 & 4
**A Feast of Flames, our
Candlemas Dinners**

FEBRUARY 3-4
**Rico Bruce Wade and
Jeff Scheen in the Club!**

FEBRUARY 10-11
**Tim Joyce and Matt
McClowery in the Club!**



FEBRUARY 11-14
Valentine's Weekend
The most romantic location
for dinner, brunch or tea.
Our regular menu and
Valentine's menu will both
be available.



FEBRUARY 17-18
**Eric Kirkland and
Owen Thomas in the
Comedy Club!**

FEBRUARY 25
Teddy Bear Tea at 1:00
A perfect way to treat your
special child, grand-child,
nieces or nephews.

FEBRUARY 24-25
**Mike Dambra and Connie
Ettinger in the Club!**

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 consider Friday, Sunday or Monday night reservations as an alternative to Saturday and Tuesday.

As we celebrate our thirty-second 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! ♥

\$59.00 per person. Club Members & Guests, \$47.00.
In addition to our regular menu, this menu will be available
Saturday, February 11 thru Tuesday, February 14.
Reservations: 248.634.5208

♥ VALENTINE'S MENU ♥

FIRST COURSE

Fried Oysters, Vodka Mignonette

• or •

Baked Brie, Raspberry Tuille, Caramel Drops

SOUP

Crimson Soup, Creme Fraiche Hearts

SALAD

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

ENTREE Choice of:

Stuffed Maine Lobster, Horseradish and Russet
Potato Mash, Irish Butter, Vanilla

• or •

Cabernet-Steeped Beef Tenderloin, Porcini
Mushroom and Foie Gras Gratin, Chocolate-
Chili Spiked Glace de Veau

• or •

Roast Allen Farms Chicken, Golden Sultana and
Cranberry Quinoa, Raspberry Hollandaise

• or •

Caponata, Poached Eggs, Winter Truffles
(Vegetarian)

• or •

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

CHEESE

A Sharing of Imported Farmhouse Cheeses

DESSERT

Flourless Chocolate Torte, Strawberry Gelee,
Cocoa Dust

• or • Charlotte of Clementine, Champagne
Mousse, Rose Foam

• or • Tahitian Vanilla Cheesecake, Juana Syrup,
Toasted Sesame

Wine & Champagne Flights also available.

JOIN US FOR A SPECIAL *Teddy Bear Children's Tea*

Every child has imaginary tea parties with their dolls and stuffed animals, but what could be better than having a REAL tea party and a plush Teddy Bear to take home after tea? Our special three course tea includes a complimentary 14" Teddy Bear for each child attending. The three-course Afternoon Tea at the Holly Hotel always includes our house-made scones and muffins, finger sandwiches and/or canapes, an assortment of desserts with tea and coffee (of course). All tea courses will be available in both a child-friendly menu or adult appropriate format. A perfect way to treat

your special child, grand-child, nieces or nephews.

**Saturday,
February 25 at
1 PM**

Prepaid reservations are required, so please call 248.634.5208. \$19.00 per person. No discounts apply to this special tea. The only seating is at 1 PM.



RESTAURANT

Monday-Saturday

Dinner 4:00-10:00

Sunday Brunch 10:30-2:30

Sunday Dinner 4:00-8:00

Reservations 248.634.5208

SUNDAY BRUNCH

Served Every Sunday

10:30 AM - 2:30 PM

AFTERNOON TEA

Every Monday-Saturday

2:00 - 5:00 PM:

Three-Course Tea,
\$14/person

"Queen Anne" Tea with
Lunch Course, \$18/person

COMEDY CLUB

Friday & Saturday

Shows, 8:30 & 10:30 PM

Preferred seating for Club
Members & Dining Guests.

HOLLY HOTEL GOURMET-TO-GO AND CATERING

YOUR exclusive events
at the Holly Hotel or your
home.

JOIN THE DINING CLUB

\$59.00 per year, includes:

- Dinner for Two certificate
- 20 Comedy Club passes
- 20% off food purchases
- and so much MORE!

VISIT OUR WEBSITE

www.hollyhotel.com

COMMENTS about our
restaurant?

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THE CULINARY CELEBRATION OF LIGHT *Candlemas Dinner*

THURSDAY - SATURDAY, FEBRUARY 2, 3, 4



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!

Complimentary vial of Our Good Fortune Anointing Oil to take home with each "Candlemas" dinner!

\$39.00 per person for Holly Hotel Club Members and guests. Reservations, please. 248.634.5208 Regular menu also available, of course!

CANDLEMAS MENU

FIRST COURSE

Stuffed Orchid Fritto "Candlemas Bells" with White Garlic Aioli

SECOND COURSE

Spring Pea Emulsion, Winter Squash Panna Cotta

FISH COURSE

Wassabi Crepe, Charred Toro Tuna and Diakon, White Miso Vinaigrette

ENTREE

Braised Lamb, Croquette of New Potato, Truffled White Asparagus, Sprout Frizzles, Juniper-Madiera Jus

~OR~

Grilled Rock Hen, Sunchokes Ancient Farro, Curly Spinach, Maderia Crema

DESSERT

Kaffir Lime Custard, Micro Basil and Kiwi Ambrosia

