



Food

Created by award-winning Chef Hai-Ying, curated at your table

Art

Hand crafted paintings by renowned local artist Mike McMath are on display. The paintings are inspired by Virginia and Emilio Fabbri, Lakeview Hills and San Marino as this room is dedicated to them.

Wine

Private Wine Lockers, glass displays of some of the best wines in the world as selected by our own Sommelier, for your enjoyment to pair with your food selections.

Legacy

The legacy of Lakeview Hills is celebrated in this room to remind us of how Emilio and Virginia worked hard together to create an amazing and iconic destination for all of us to experience and enjoy.

History

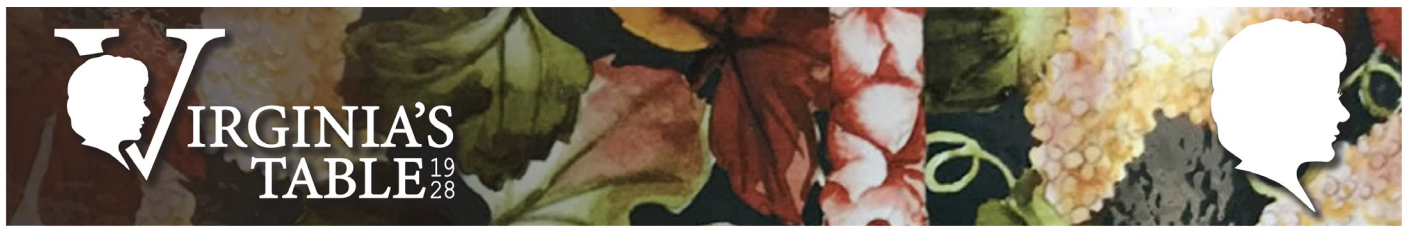
This gorgeous private dining room is named 1928 to honor Lakeview Hills Golf Resort Co-Founder/Owner Virginia Fabbri. Destiny has it Virginia was born in 1928 and the Club she and her husband Emilio bought was also built in 1928. To honor her and acknowledge this destiny, Table 1928 was born.

The Room

Table 1928 is a private dining room providing an intimate and luxurious dining experience for up to 24 guests. This exquisite space is adorned with beautiful, carefully selected furniture that exudes elegance and comfort. The rich textures and sophisticated design invite guests to relax and enjoy the ambiance while savoring an unforgettable culinary journey. A stunning Wine Display with 18 handmade wine lockers for private club members to store their own wine selections is one of the features of the room. The dining table is a boardroom style that was handmade by a local Amish designer and can seat 4 to 24 guests comfortably. The room can be reserved for private events only with at least a one-week notice to the Chef to order and prepare your menu.

The Experience

The highlight of Table 1928 is undoubtedly the menu, which can be tailored to suit the preferences and dietary requirements of each guest. The menu is a celebration of culinary artistry that showcases our Chef's innovative approach to flavor and presentation. Every dish is crafted with the finest ingredients, ensuring that each bite is a delightful revelation.



Sit-Down Dinner Menu

(\$139 Per Person)

Appetizers | Family Style (Pick Four) Or Plated (Pick One)

Tropico Gazpacho

Cucumber, pearl mozzarella, black cherry

Charcuterie Cocktail

Cold cuts, salami, fruit, chips, cheese

Wagyu Steak Tartar

Dijon mustard, olive oil, capers, shallots, lemon juice

Osetra Caviar Puff

Lemon Crème Fraîche, chive, puff pastry

Fresh West Coast Oyster Mignonette

Roasted Garden Vegetables with Lemon Infused Hummus

Mini Beef Wellington

Baked Brie Cheese

Red grapes, rosemary, pistachio, crostini

New Zealand Lamb Chop

Lollipop style with chimichurri sauce

Wagyu Steak Bites

Salads | Family Style (Pick Two) Or Plated (Pick One)

Lobster Salad

Braised red cabbage, peas, lobster béarnaise sauce, salmon roe

Poached Pear Salad

Port wine, baby arugula, Gorgonzola blue cheese, toasted almond, white balsamic vinaigrette

Gem Apple Salad

Michigan Apple, white cheddar, pink peppercorn, chive, lemon vinaigrette

Roasted Beet Terrine Salad

Goat cheese, roasted beet, pistachio

Entrees | Choice of One

(All Entrees are Served with Chef's Choice of Seasonal Vegetables and Potatoes)

Cauliflower Forest (Vegan)

Petite greens, baby vegetables, confit tomatoes, roasted bell pepper sauce

Center Cut Filet Mignon

Morel Mushrooms, foie gras firm

Prime New York Strip Steak

Chive potato croquette

Miso Marinade Seabass

Garlic potato mashed, pea puree, white and green asparagus, radishes

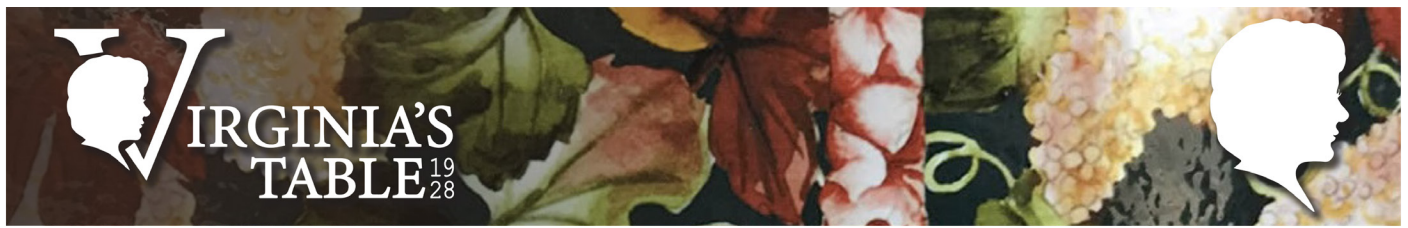
Venison Filet

Cream of Bleu D'Auvergne, thyme, slice of seasonal truffle

Desserts | Family Style or Plated (Pick One)

Mini Eclairs
Cream Puff

Macaroons
Seasonal Fruit and Berries



Strolling Reception Dinner Menu

(\$75 Per Person)

Cold | Pick Three

Tropico Gazpacho

Cucumber, pearl mozzarella, black cherry

Charcuterie Cocktail

Cold cuts, salami, fruit, chips, cheese

Wagyu Steak Tartar

Dijon mustard, olive oil, capers, shallots, lemon juice

Osetra Caviar Puff

Lemon Crème Fraîche, chive, puff pastry

Fresh West Coast Oyster Mignonette

Roasted Garden Vegetables with Lemon Infused Hummus

Hot | Pick Three

Mini Beef Wellington

Baked Brie Cheese

Red grapes, rosemary, pistachio, crostini

Wagyu Steak Bites

King Lobster Mac & Cheese with Lamb and Shrimp

New Zealand Lamb Chop

Lollipop style with chimichurri sauce

Desserts | Family Style or Plated (Pick One)

Mini Eclairs

Cream Puff

Macaroons

Seasonal Fruit and Berries

Sides/Additions

- Caper Herbs Rack of Lamb Family Style (\$21 per guest)
- King Lobster Mac & Cheese with Lamb and Shrimp Family Style (\$30 per guest)
- Napa Valley Bread Plate (\$18 per guest)
Gorgonzola cube, preserved lemon in hot seed, green olive, California olive oil, fresh thyme, warm bread

- \$500 Room Rental. Minimum 10 guests or \$1000 in food and beverage
- Our Chef can customize the menu according to diet restrictions and requirements
- Additional menu choices are available upon request



Wine List

Champagne & Sparkling Wines

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| Mumm Napa Valley Terroir Brut Prestige | \$65 |
| Perrier Jouet Rose | \$150 |
| Dom Perignon | \$480 |

White Wines

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| Olivier Leflaive 2018 Puligny Montrachet | \$350 |
| Cakebread 2021 Chardonnay | \$90 |
| Chateau Carbonnieux Bordeaux White Blend | \$150 |

Rose Wines

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| Chateau D'Esclans Whispering Angel Rose | \$65 |
| Rumor Cote De Provence Rose | \$45 |

Red Wine

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| Bonterra Organic Pinot Noir | \$60 |
| Ferrari Carano Red Blend Tresor | \$95 |
| Groth 2021 Oakville Cabernet Sauvignon | \$160 |
| Opus One 2021 | \$675 |
| J.Lohr 2021 Signature Cabernet Sauvignon | \$190 |
| Biondi Santi 2018 Brunello DI Montalcino | \$420 |
| Gaja Barbersco 2020 | \$430 |
| Catena River Malbec 2021 | \$330 |
| Patrimony Black Label 2018 | \$1200 |
| Chateau Haut-Brion Medoc 2016 | \$2100 |
| Patrimony Cabernet Franc 2019 | \$790 |