Food

Created by Chef James Nunley, 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

($165 Per Person)

Appetizers | Family Style (Pick Two) Or Plated (Pick One For All Guests)

Filet Carpaccio
Arugula, Parmigiano Reggiano, toasted hazelnuts, pickled shallot, lemon, olive oil, grilled crostini

Big Eye Tuna Tartar
Cucumber, radish, watermelon, fermented Fresno dressing, sesame seed

Oyster Duo
Baked with miso butter, lime zest, garlic breadcrumb, raw herbaceous citrus mignonette, micro basil

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

Snow Crab Caviar Puff
Meyer lemon custard, dill, puff pastry, Calvisius caviar

Wagyu Steak Bites
Black garlic crunch, cilantro, maitake mushroom, charred scallion, purée, roasted pearl onion, crostini

Salads | Family Style (Pick Two) Or Plated (Pick One For All Guests)

Lobster Wedge Salad
Lobster béarnaise sauce, pancetta, cherry tomato, Maytag blue cheese, fresh herbs

Fennel & Pear Salad
Marcona almond, persimmon crisp, kimchi dressing, ricotta Salata, fennel fronds, edible flowers

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

Beet Carpaccio
Muhammara, roasted gold and red beets, pistachio, pickled red onion, arugula, whipped feta

Entrees | Choose One Per Guest

(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
Wild mushroom demi, roasted foie gras, Jerusalem artichoke puree

Prime New York Strip Au Poivre
Shishito pepper, baby sorrel, fried shallot

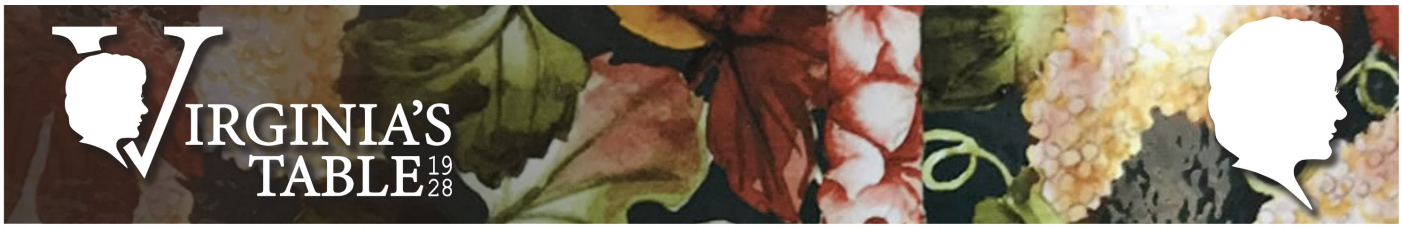
Poached Halibut
Saffron cream, salmon roe, crispy caper, cauliflower mousseline, dill

Venison Filet
Pressed potato, black garlic, juniper red wine jus, pickled Michigan blueberry

Desserts | Family Style or Plated (Pick One For All Guests)

Trio of Mousse Tart
Blueberry White Chocolate Bread Pudding

Espresso Cheesecake
Lemon Tart



Strolling Reception Dinner Menu

($95 Per Person)

Cold | Pick Three

Charcuterie Cocktail
Cold cuts, salami, fruit, chips, cheese

Wagyu Steak Tartar
Dijon mustard, olive oil, capers, shallots, lemon juice

Snow Crab Caviar Puff
Meyer lemon custard, dill, puff pastry, Calvisius caviar

Oyster Duo
Baked with miso butter, lime zest, garlic breadcrumb, raw herbaceous citrus mignonette, micro basil

Roasted Garden Vegetables with Lemon Infused Hummus

Hot | Pick Three

Mini Beef Wellington

Baked Brie Cheese
Red grapes, rosemary, pistachio, crostini

Lobster Mac & Cheese

Wagyu Steak Bites
Black garlic crunch, cilantro, maitake mushroom, charred scallion, purée, roasted pearl onion, crostini

New Zealand Lamb Chop
Lollipop style with chimichurri sauce

Desserts | Family Style or Plated (Pick One)

Assorted Petite Fours

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
- Synchronized Service ($50 per guest)
  White-glove service with a server for every 2 guests. Every guest would be served at the exact time.

Wine List

Champagne & Sparkling Wines

Louis Roederer Brut	$175
Perrier Jouet Rose	$150
Louis Roederer Cristal	$550

White Wines

Olivier Leflaive 2018 Puligny Montrachet	$350
Cakebread 2021 Chardonnay	$90
Roc Des Boutires Pouilly-Fuisse	$110

Rose Wines

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

Red Wine

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