

DON'T COOK, and at the same time help to raise money for local youth!

The Madrigal Chorale, a 100 year old, local 501c3 non-profit choir, gives local high musicians almost THREE THOUSAND DOLLARS each year to continue their musical training.

On December 14th, the day of the concert if you present this letter (or a copy) at the **Aspen Restaurant on Hall Rd in Macomb Michigan**, they will donate 10% of the cost of your meal (not including alcohol) to the Madrigal Chorale to go towards supporting the chorale's vocal scholarship competition.

Dec. 14th from 12:00 p.m. to 3:30 p.m. and 5:00 p.m. to 8:00 p.m..



20333 Hall Road Macomb, MI 48044 Phone: **586-226-8838**

PLEASES CALL TO MAKE RESERVATIONS, or stop in on December 14th – please feel free to give this notice to others.

Below are several of my favorite dishes:

Bronzed Salmon Salad - Atlantic salmon dusted with Cajun spices and chargrilled to a bronzed hue. Served over mixed greens garnished with avocados, diced tomatoes, bleu cheese, cucumbers and red onions

Lamb Chops - Six single bone chops marinated and chargrilled to your liking. Served over onion straws with a side of zip sauce

Traverse City Chicken - Sautéed chicken breast tossed with Traverse City Cherries and a sweet cherry glaze. Topped with toasted Almonds

Garlic Parmesan Tilapia - Broiled Tilapia fillet topped with a tomato garlic herb mélange and parmesan cheese

Cedar Plank Salmon - Fresh Atlantic salmon fillet baked on a cedar plank and finished with a pumpkin butter glaze

Stuffed Shrimp - Jumbo shrimp stuffed with our house shrimp, crab and seafood stuffing. Finished with melted provolone cheese

Broiled Whitefish - Tender Canadian fillet blessed with our house Aspen spice and broiled to perfection