

BISTRO SELECTIONS

APRIL 22 - MAY 3, 2025

SAUTÉED RAMPS & MOREL MUSHROOMS

crispy potato cake, brown butter vinaigrette,
lemon zest, toasted hazelnuts

28

ROCK SHRIMP SCAMPI

grilled asparagus, spring pea purée,
lemon beurre blanc, fingerling potato confit,
shaved fennel salad, chive oil

47

CHARRED CARROTS & BEETS

beluga lentils, hand-pulled ricotta,
spring onion, smoked beet jus,
pickled shallot, herb salad,
house-made naan

22

SPRING LAMB & SPICED BEEF KOFTA

green garlic yogurt, snap pea & herb
tabbouleh, charred scallion, pickled radish,
crispy shallot, house-made naan

24

CHICKEN TAGLIATELLE

roasted garlic cream, grilled chicken thigh,
spring peas, asparagus tips, lemon zest,
parmesan Reggiano crumble, fresh tarragon,
grilled sourdough crostini

25

LOCAL PRODUCE PROVIDED BY
INGRABERG FARM (ROCKFORD, MI) &
EAGLEWOOD FARM (ENSLEY CENTER, MI)

