

# BISTRO SELECTIONS

JULY 15 - JULY 27, 2025

## YELLOW TOMATO GAZPACHO

chilled golden tomato soup with cucumber,  
charred corn, bell pepper, pickled shallot, micro  
cilantro, basil oil drizzle, tortilla crisps

9 | 13

## CHAMPIONSHIP RIBEYE TRUFFLE STREET TACOS

shaved ribeye, charred corn, tajín,  
cojita, chili-lime aioli, & chimichurri;  
served with Spanish rice & charro beans

18

## HARISSA-SPICED LAMB MEATBALLS & SUMMER VEGETABLES

minted couscous, grilled zucchini,  
sweet peppers, baby carrots, tomato jam,  
garlic yogurt, lemon gremolata

28

## SEARED SEA SCALLOPS & SWEET CORN RISOTTO

pan-seared sea scallops over creamy sweet corn  
risotto with blistered cherry tomatoes, confit  
garlic, chive oil, crispy prosciutto crumble,  
lemon zest, micro basil

42

## GRILLED PEACH & BURRATA FARRO BOWL

*V / V+ Options Available Upon Request*

warm farro salad with grilled peaches,  
heirloom cherry tomatoes, charred broccolini,  
radicchio, burrata, basil-pistachio pesto,  
& balsamic reduction

22

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

