

# BISTRO SELECTIONS

May 7th - May 18th, 2019

## TUSCAN KALE SALAD

Raisins, pine nuts, red onion, roasted red pepper, sweet red wine vinaigrette

7

## SEARED STRAWBERRY GROUPE

Creamed corn, rhubarb pico de gallo, avocado, micro cilantro

42

## CHARRED NEW YORK STRIP STEAK

12 ounce center cut New York strip steak, whipped brown butter potato, charred corn & heirloom tomato salad, wild ramp chimichurri

48

## SPRING ARTISAN FLATBREAD

Hand tossed dough, arugula pesto, gouda cheese, charred asparagus, wild ramps, morel mushrooms, watercress salad, poached egg

18

## PINEAPPLE & TERIYAKI GLAZED CHICKEN

Roasted chicken half, caramelized pineapple, sweet teriyaki, cilantro lime rice, Chef's vegetable du jour

26

## GRILLED DUCK & WILD MUSHROOM PAPPARDELLE

Michigan morel mushrooms, sugar snap peas, wild ramps, house ricotta, sherry cream

30

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

