

# BISTRO SELECTIONS

June 4th - June 15th, 2019

## **SOUTHWEST CHORIZO SALAD**

Crispy chorizo sausage, heritage greens, arugula, charred corn, garbanzo beans, bell peppers, red onion, avocado purée, cilantro-lime dressing

8

## **GRIDDLE FRIED SHRIMP CAKES**

Red potato hash with spring onions, roasted bell peppers, shallots & Applewood smoked bacon, spring asparagus, caramelized green garlic, lemon aioli

25

## **CHARRED AMERICAN WAYGU SIZZLER**

Garlic mashed red potatoes, charred corn & heirloom tomato salad, sautéed bourbon glazed spring mushrooms

28

## **FALAFEL BOWL**

Crispy falafel fritters, roasted garlic hummus, spring heirloom tomato-cucumber salad, tzatziki sauce, grilled pita

20

## **SAUTÉED ARCTIC CHAR**

Cracker crumb crust Arctic char fillet, sharp cheddar grits, charred corn, heirloom tomatoes, green garlic, grilled asparagus, Cajun remoulade

32

## **SPRING VEGETABLE LOBSTER MAC & CHEESE**

Atlantic lobster tail, sugar snap peas, morel mushroom, spring onions, green garlic, cavatappi pasta, Midnight Moon goat cheese & white cheddar sauce, buttered toasted bread crumbs, served with Chef's vegetable du jour

46

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

