

BISTRO NIGHT

NOVEMBER 14

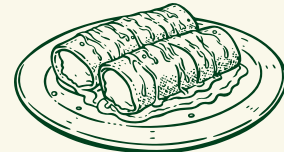
A LATE AUTUMN INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

BEEF BARBACOA ENCHILADAS

AUTUMN FROST SQUASH MOLE - SEARED SHISHITO
PEPPERS - LIMONCELLO SYRUP - FINES HERBES (GF)

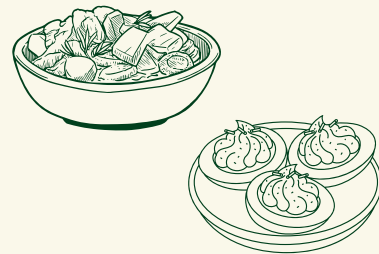


SPEZZATINO DI CINGHIALE (WILD BOAR STEW)

DELICATA SQUASH FOCACCIA - SHAVED MANCHEGO -
SAGE OIL

THE "WISCONSIN" DEVILED EGG

CRANBERRY BRAT - CARR VALLEY BEER CHEDDAR -
HORSERADISH COLD PACK CHEESE FILLING - FRESH
SAUERKRAUT (GF)



ROSEMARY CONFIT DUCK LEG

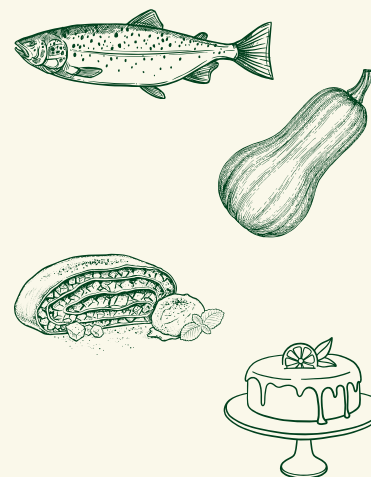
SMASHED FINGERLINGS - CHARRED BROCOLINI - ARUGULA
ORANGE SALAD - APPLE CIDER JUS (GF)

VEGETARIAN OPTION FOR EITHER ENTREE:
PORTOBELLA MUSHROOM CAPS (GF)



WINTER COHO SALMON & SQUASH BOWL

ROASTED BUTTERNUT SQUASH - CURRY CAULIFLOWER -
LEMON MACERATED KALE - POMEGRANATE SEEDS -
SWEET PICKLED APPLES - SARTORI CHERRYWOOD
SMOKED CHEDDAR - TOASTED PEPITAS - CRANBERRY
BASIL AIOLI (GF)



AUTUMN FRUIT STRUDEL

BUTTERY PHYLLO - HEIRLOOM APPLES - WHIP

GATEAU A L ORANGE (FRENCH ORANGE CAKE)

GRAND MARNIER WHIP - TOASTED ALMONDS (GF/DF)