

BISTRO NIGHT

OCTOBER 3

AN AUTUMN INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

THAI BASIL TURKEY POTSTICKERS

SHIITAKE MUSHROOM DASHI BROTH SWEET CORN CHILI
CRISP - CILANTRO PESTO - UMEBOSHI FURIKAKE



SWEET & SPICY APRICOT BBQ CHICKEN WINGS

MAPLE CREAM CORNBREAD MUFFIN - SMOKY
CHIPOTLE RANCH (GF)

CURRY CHICKEN SALAD DEVILED EGGS

BEET PICKLED EGG - PICKLED CELERY - ORANGE CANDIED
PECANS - REMARDS 3 YEAR CHEDDAR (GF)



LEMON THYME SEARED ALASKAN SABLEFISH

ROASTED BUTTERNUT SQUASH & APPLE BRUSSEL
SPROUT HASH - WILD CRABAPPLE & GINGER
COMPOTE - ANCHO CHILI ORANGE CANDIED
PISTACHIO CRUMBLE (GF)

VEGETARIAN OPTION:
SEARED KING TRUMPET MUSHROOMS



ROSEMARY CONFIT CHICKEN LEG

SWEET POTATO COLCANNON - SOUR CHERRY BOURBON
COMPOTE - LACINATO KALE CHIPS - SARTORI CHERRYWOOD
SMOKED CHEDDAR CRISP (GF)



AUTUMN FRUIT TRIFLE

GRAND MARNIER BUNDT - HERITAGE CRABAPPLE &
RASPBERRY CMPOTE - VANILLA BEAN PASTRY CREAM -
GRAND MARNIER WHIP

GATEAU A LA ORANGE

TOASTED ALMONDS - GRAND MARNIER WHIP (GF/DF)

