

BISTRO NIGHT

MAY 15

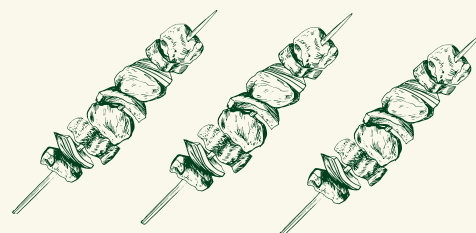
A LATE SPRING INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

CHARCUTERIE SKEWERS

DRIFTLESS SPICY FINOCCHIONA - DRIFTLESS CHORIZO -
RENARDS ARTISAN CHEDDAR - BLUE CHEESE STUFFED OLIVES -
CHERRY BOMBS - PICKLED CORNICHONS - HERBED
SOURDOUGH CROSTINIS - STRAWBERRY BASIL JAM



MEXICAN SHRIMP COCKTAIL

FERMENTED COCKTAIL SAUCE - MANGO PICO DE
GALLO - LIME CURD - CRISPY TORTILLA CHIPS (GF)

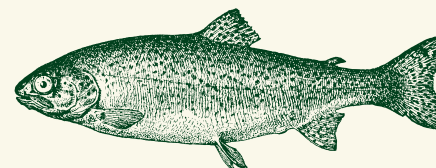
SPRING COBB SALAD

MAPLE BOURBON SMOKED SALMON - BEET PICKLED HARD
BOILED EGG - LOCAL GREENS - SHAVED RADISH - CHARRED
ASPARAGUS - SARTORI MONTAMORE - TOASTED SUNFLOWER
SEEDS - LEMON VINAIGRETTE (GF)



PECAN CRUSTED WALLEYE FISH FRY

HAND CUT FRENCH FRIES - SWEET & TANGY SUGAR
SNAP PEA SLAW - CALABRIAN CHILI TARTAR SAUCE (GF)



MOREL SPICED REVERSE SEARED 60 DAY AGED N.Y STRIP MEDALLIONS

MAPLE SWEET POTATO RISOTTO - TRUFFLE CHARRED
ASPARAGUS - ROSEMARY COMPOUND BUTTER - SOUR
CHERRY BORDEAUX JAM - CANDIED CASHEW CRUNCH (GF)

VEGETARIAN OPTION:
SEARED PORTOBELLO

RHUBARB FRANGIPANE TART

SHORTBREAD CRUST - BROWN BUTTER FRANGIPANE -
SPRING RHUBARB - WHIP

SPRING RHUBARB TRIFLE

FRENCH ORANGE CAKE - VANILLA BEAN PASTRY CREAM -
RHUBARB COMPOTE - WHIP (GF)

