

BISTRO NIGHT

OCTOBER 16

AN AUTUMN INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

FRENCH AUTUMN PEAR & BRIE SALAD

LOCAL GREENS - FRESH PEARS - ALMOND CRUSTED
TRIPLE CREME BRIE - MAPLE ROASTED DELICATA RINGS -
WILD BERRY VINAIGRETTE (GF)

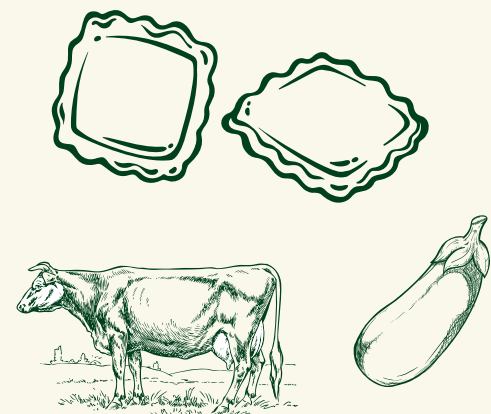


SAVORY PUMPKIN RAVIOLI

SAGE BROWN BUTTER - CRISPY BRUSSELS SPROUTS -
CANDIED WALNUTS - UPLANDS PLEASANT RIDGE RESERVE

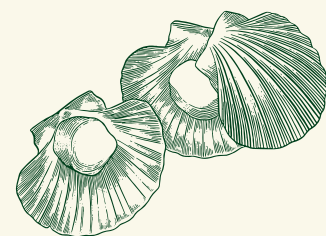
EGGPLANT & WAGYU BEEF ROLLATINI

AUTUMN FROST SQUASH BOLOGNESE -
LEMON HERB RICOTTA - CRISPY HAYSTACK ONIONS (GF)



FENNEL SPICED SEARED SCALLOPS

BUTTERNUT SQUASH & SAFFRON RISOTTO -
CRISPY PROSCIUTTO - FRIED SAGE -
SARTORI PUMPKIN SPICE BELLAVITANO (GF)



BLACKENED FILET MIGNON & FRITES

HAND CUT FRENCH FRIES - HERB ROASTED BABY
PORTOBELLO MUSHROOMS - CHIMICHURRI ROJO (GF)

VEGETARIAN OPTION:
SEARED PORTOBELLO

HEIRLOOM PUMPKIN TART

ORANGE SHORTBREAD CRUST - HEIRLOOM PUMPKIN -
WALNUT STREUSEL - BOURBON WHIP

CHOCOLATE & PECAN TART (GF)

BUTTERY PECAN CRUST - BITTERSWEET CHOCOLATE -
WHIP

