

BISTRO NIGHT

DECEMBER 5TH

AN EARLY WINTER INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

WILD CAUGHT SOCKEYE SALMON CAKES (2)

CALABRIAN CHILI REMOULADE - HEIRLOOM APPLE &
FENNEL SUCCOTASH - FRESH HERB OIL (GF)

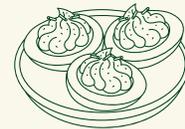


ORANGE TERIYAKI CHICKEN MEATBALLS (3)

COCONUT & LIME BUTTERNUT SQUASH FRIED RICE -
WASABI SOY AIOLI - POMEGRANATE SEEDS - SCALLION
CURLS (GF)

CHICKEN SALTIMBOCCA DEVILED EGG (2)

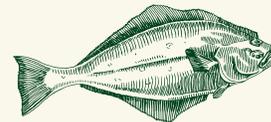
ROSEMARY CONFIT CHICKEN - CRISPY PROSCIUTTO - SARTORI
BELLAVITANO MERLOT - CRISPY SAGE - ROASTED GARLIC FILLING (GF)



PAN SEARED HALIBUT

BRUSSELS SPROUT & DELICATA SQUASH HASH - DILL
CHIMICHURRI - LEMON THYME COMPOUND BUTTER -
TOASTED PUMPKIN SEED DUKKAH (GF)

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



WILD MUSHROOM SPICED N.Y. STRIP MEDALLIONS

ROSEMARY SWEET POTATO MASH - CHARRED ASPARAGUS
SPEARS - SPICED BERRY COMPOTE - SWEET & SPICY
CANDIED PECAN CRUMBLE (GF)



FLOURLESS DOUBLE CHOCOLATE TORTE

BITTERSWEET CHOCOLATE - RED RASPBERRY COULIS -
WHIP (GF)

BUTTERY PECAN & BITTERSWEET CHOCOLATE TART

ROASTED PECAN - BITTERSWEET CHOCOLATE - MAPLE WHIP

