BISTRO NIGHT

NOVEMBER 13

A LATE AUTUMN INFLUENCED GLOBAL MENU

THE

ARTISAN KITCHEN

BY BRICK HOUSE MERCANTILE

HARVEST CAESAR SALAD

LOCAL KALE GREENS - ROASTED ACORN SQUASH WEDGES - SWEET PICKLED BEETS - HEIRLOOM APPLE SLICES - SARTORI SARVECCHIO - SAGE BROWN BUTTER SOURDOUGH CROUTONS - CLASSIC CAESAR DRESSING (GF WITHOUT CROUTONS)



HONEY BUFFALO CHICKEN WINGS

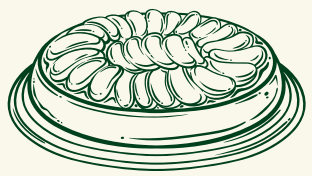
ASIAGO PEPPERCORN RANCH - TANGY APPLE & FENNEL SLAW (GF)

HEIRLOOM APPLE, CARAMELIZED ONION & CHEDDAR TART

PUFF PASTRY - SWEET & SPICY CANDIED PECAN CRUMBLE - BROWN BUTTER THYME HONEY SAUCE







WILD MUSHROOM SPICED BEEF OSSOBUCO

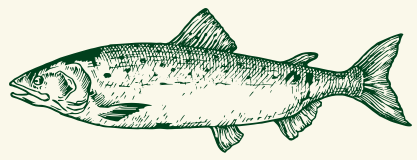
CITRUS & SUN-DRIED TOMATO RISOTTO - ARUGULA & PICKLED BUTTERNUT SQUASH SALAD - TOASTED PISTACHIO & CHIVE GREMOLATA - BLACK GARLIC BORDEAUX JUS (GF)



SESAME CRUSTED KING SALMON

BASIL CHILI CRISP RICE PILAF - COCONUT RED CURRY BROTH - THAI HERB SALAD - POMEGRANATE SEEDS (GF)

VEGETARIAN OPTION:
SEARED PORTOBELLO





AUTUMN PUMPKIN & APPLE PARFAIT

CRUNCHY GINGER COOKIE – HEIRLOOM APPLE – HEIRLOOM PUMPKIN – WHIP

BITTERSWEET CHOCOLATE TART (GF)

BITTERSWEET CHOCOLATE – ALMOND SHORTBREAD – RED CURRANT COULIS - WHIP



