

BISTRO NIGHT

APRIL 11

A SPRING INFLUENCED
SEASONAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

PORCINI SPICED SEARED SCALLOPS

ARONIA BERRY GASTRIQUE - CHARRED
SHIITAKE MUSHROOMS - CANDIED PISTACHIOS
- VEAL DEMI GLACE



CONFIT SAVOY CABBAGE WEDGE SALAD

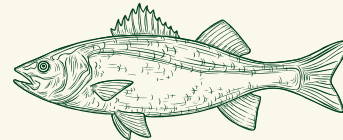
ARUGULA - PICKLED APPLES - HOOKS BLUE CHEESE
VINAIGRETTE - POMEGRANATE SEEDS - LEMON
RICOTTA - SWEET & SPICY CANDIED PECANS



PECAN CRUSTED WALLEYE

CRISPY BRUSSEL SPROUT & WILD RICE HASH - MAPLE
ROASTED ACORN SQUASH WEDGE - CRANBERRY
LAVENDER JAM - ROSEMARY PARMESAN SHORTBREAD
CRUMBLE

VEGETARIAN OPTION:
PECAN CRUSTED PORTOBELLO



BRAISED BEEF SHORT RIB TAGLIATELLE

SOPRESSATA - HENNINGS SUMMER TRUFFLE
CHEDDAR - CRISPY SHALLOTS - FINES HERBES



FRENCH APPLE CAKE

BOURBON SAUCE - WHIP

LEMON CREAM TART

BLUEBERRY LAVENDER COMPOTE

