

BISTRO NIGHT

MAY 23

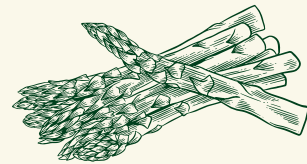
A LATE SPRING INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

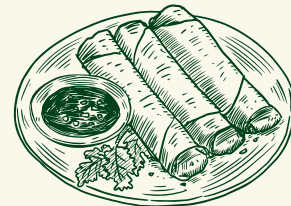
TEMPURA LOCAL ASPARAGUS

WHIPPED HERBED LAVENDER GOAT CHEESE -
PROSCIUTTO - BHM CRANBERRY ORANGE
GRANOLA - LEMON CURD (GF)



GRILLED THAI BASIL PESTO CHICKEN SPRING ROLLS

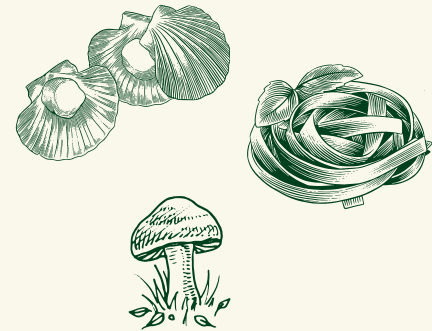
MUSHROOM SOY VERMICELLI NOODLES - SWEET
PICKLED VEGETABLES - FRESH TORN HERBS - SPICY
THAI PEANUT SAUCE (GF)



RAMP SPICED SEARED SCALLOPS & SPRING PUTTANESCA FETTUCCINE

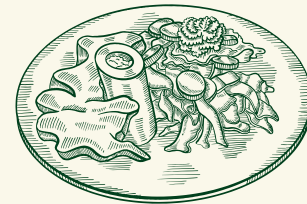
MEYER LEMON BEURRE BLANC - CALABRIAN CHILE
CHIMICHURRI - SARTORI CHERRYWOOD SMOKED CHEDDAR
CRISP

VEGETARIAN OPTION: RAMP SPICED TRUMPET MUSHROOMS



PORCINI SPICED BEEF OSSOBUCO

RISOTTO ALLA MILANESE - ARUGULA & PICKLED FENNEL
SALAD - TOASTED PISTACHIO & CHIVE GREMOLATA -
BLACK GARLIC RED WINE JUS (GF)



RHUBARB FRANGIPANE TART

GRAND MARNIER WHIP

GATEAU A' L'ORANGE (French Orange Cake)

CITRUS WHIP - TOASTED ALMOND (GF/DF)

