

BISTRO NIGHT

MARCH 14

AN EARLY SPRING INFLUENCED
SEASONAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

MANHATTAN SEAFOOD CHOWDER

ROSEMARY LEMON ASIAGO FOCACCIA -
PEPPERED BACON CRISPS - BASIL OIL



ROASTED & PICKLED BEET CARPACCIO

CHILI HONEY MARINATED CARA CARA ORANGES -
NORDIC CREAMERY GRUMPY GOAT CHEESE -
ARGENTINIAN CHIMICHURRI - CONFITED PISTACHIOS



SAGE CONFIT DUCK SALTIMBOCCA

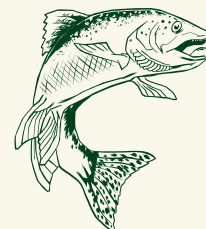
WILD RICE & SQUASH PILAF - PROSCIUTTO CHIPS -
CRISPY SAGE LEAVES - BOURBON PEACH COMPOTE
- DRUNKEN CHICKEN JUS

VEGETARIAN OPTION:
SEARED KING TRUMPET MUSHROOM



MASA CRUSTED RUSHING WATERS STUFFED RAINBOW TROUT

CARAMELIZED ONION & ROASTED RED PEPPERS -
CHARRED SWEET CORN & TOAST FARRO
SUCCOTASH - BASIL LIME PESTO AIOLI



LEMON CREAM & STRAWBERRY TART

LEMON - STRAWBERRY - LAVENDER SHORTBREAD

