

BISTRO NIGHT

FEBRUARY 27

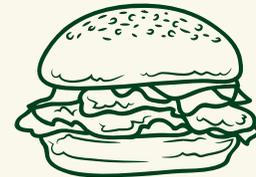
A LATE WINTER INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

ASIAN YAKITORI BBQ PORK BELLY SLIDERS (2)

AGED CHEDDAR & SCALLION GINGER BISCUITS - SWEET APPLE &
RADISH SLAW - WASABI SOY AIOLI - MICRO CILANTRO

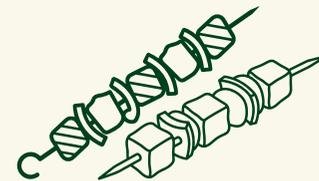
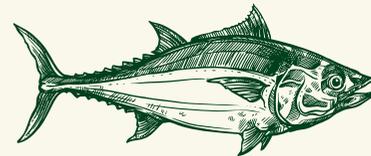


SICILIAN AHI TUNA CRUDO

PISTACHIO OLIVE TAPENADE - CANDIED ORANGE PEELS -
LEMON CURD - SESAME MISO CRACKERS - MICRO SALAD MIX
(GF)

ITALIAN PROSCIUTTO SKEWERS (2)

LEMON RICOTTA - BASIL PESTO - SUN DRIED TOMATO
TAPENADE - FRESH ARUGULA - APRICOT BALSAMIC COULIS
(GF)

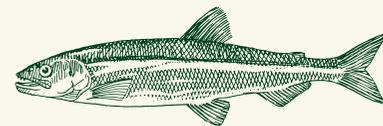


CARRIBEAN JERK SPICED KING SALMON

EDAMAME & CUCUMBER CHILI SUCCOTASH - SMOKY
ROMESCO SAUCE - PINEAPPLE JALAPENO RUM
COMPOTE - HAZELNUT COCONUT CRUMBLE

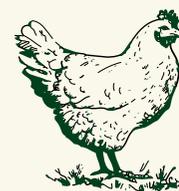
VEGETARIAN OPTION:

CARRIBEAN JERK SEARED PORTOBELLO



CRISPY CHICKEN CAESAR MILANESE

SHAVED APPLE, CELERY & ARUGULA SALAD - SARTORI
SARVECCHIO - FOCACCIA CROUTONS - CLASSIC
CAESAR DRESSING (GF)



LEMON & OLIVE OIL CAKE

CITRUS CURD - GRAND MARNIER WHIP (GF)

FLOURLESS DOUBLE CHOCOLATE TORTE

BITTERSWEET CHOCOLATE - RED RASPBERRY COULIS -
WHIP (GF)

