

BISTRO NIGHT

MARCH 13

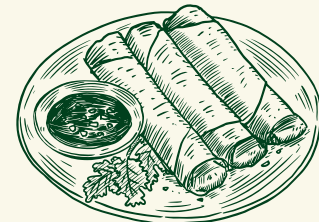
AN EARLY SPRING INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

CHIMICHURRI GRILLED CHICKEN SPRING ROLLS (2)

FINES HERBES - SWEET PICKLED VEGETABLES -
CRUNCHY SHALLOTS - WASABI SOY AIOLI (GF)

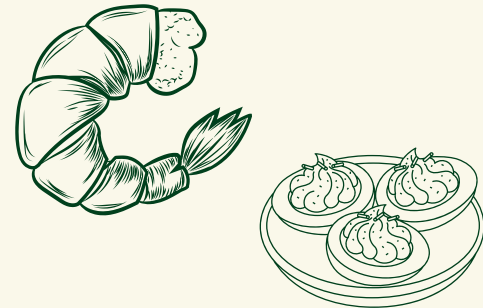


SHRIMP SCAMPI SOURDOUGH CROSTINIS (2)

CHARRED ASPARAGUS SPEARS - LEMON CURD -
SUN DRIED TOMATO PESTO

ASIAN DEVILED EGGS (2)

MISO SOY MARINATED EGG - WASABI FILLING - PICKLED
DAIKON RADISH - CRISPY SHALLOTS - YUZU FURIKAKE (GF)



LEMON THYME CONFIT DUCK LEG

BROWN BUTTER LEEK COLCANNON - CHARRED
BROCCOLINI - ORANGE COGNAC DEMI GLACE -
ROSEMARY CANDIED PISTACHIO CRUMBLE (GF)

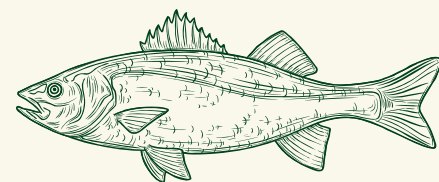
VEGETARIAN OPTION:

LEMON THYME SEARED PORTOBELLO



PECAN CRUSTED WALLEYE FISH FRY

HAND CUT FRENCH FRIES - SWEET & TANGY KALE
& BRUSSEL SPROUT SLAW - CALABRIAN CHILI
TARTAR SAUCE (GF)



FRENCH APPLE CAKE

COGNAC SAUCE - WHIP

GATEAU A L' ORANGE (FRENCH ORANGE CAKE)

SLICED ALMONDS - GRAND MARNIER WHIP (GF/DF)