

BISTRO NIGHT

JANUARY 16TH

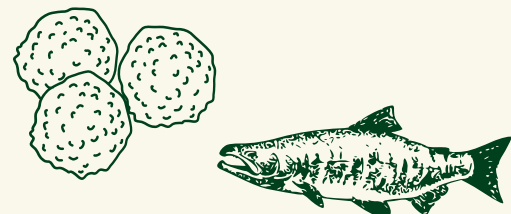
A WINTER INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

SOCKEYE SALMON & CHIVE ARANCINI (3)

SHAVED FENNEL & ARUGULA SLAW - TOASTED PINE NUTS -
LEMON DILL AIOLI (GF)



TEMPURA BROCCOLINI

FINES HERBES NUOC CHAM - ROASTED CARROT &
GINGER HUMMUS (GF)

CURRY PICKLED DEVILED EGGS (2)

MISO WASABI FILLING - NORI CHILI CRISP -
FRESH SCALLIONS (GF)



MEDITERRANEAN SPICED BRANZINO

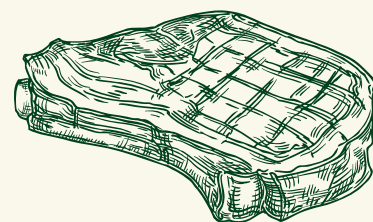
PUTTANESCA SAUCE - FRESH BASIL PESTO ISRAELI
COUSCOUS TABBOULEH - LEMON CURD

VEGETARIAN OPTION FOR EITHER ENTREE:
PORTOBELLO MUSHROOM CAP



PORCINI SPICED RIBEYE BEEF FILET

WINTER GREENS COLCANNON - BROWN BUTTER
ASPARAGUS SPEARS - GORGONZOLA & BLACK TRUFFLE
COMPOUND BUTTER - CRISPY SHALLOTS - BLACK
GARLIC BORDELAISE (GF)



LEMON & BASIL BUNDT CAKE

LEMON CURD - BASIL SYRUP

BUTTERY CHOCOLATE AND PECAN TART

SHORTBREAD - MAPLE - BITTERSWEET CHOCOLATE - WHIP

