

BISTRO NIGHT

APRIL 10

A SPRING INFLUENCED
GLOBAL MENU

THE
**ARTISAN
KITCHEN**

BY BRICK HOUSE MERCANTILE

VIETNAMESE GINGER CHICKEN LETTUCE WRAPS (2)

BHM SPICY THAI PEANUTS SAUCE - PICKLED VEGETABLES -
FINES HERBS (GF)



COCONUT SHRIMP (3)

MANGO STICKY RICE - LIME CURD - JICAMA BLACK
BEAN RELISH (GF)

WAGYU BEEF SCOTCH EGG

CALABRIAN CHILI AIOLI - ARUGULA FENNEL SLAW (GF)



MOQUECA (HALIBUT)

SEARED HALIBUT FILLET - CARAMELIZED SWEET PEPPERS &
ONIONS - ROASTED YUKON GOLD POTATOES - FRESH
CHIMICHURRI - CHARRED SOURDOUGH BAGUETTE
(GF WITHOUT BAGUETTE)

VEGETARIAN OPTION:
SEARED PORTOBELLO



CONFIT PERI PERI CHICKEN QUARTER

HERBED TURMERIC BASMATI RICE - BROWN BUTTER
ASPARAGUS - GREEN HARISSA - WATERCRESS & PICKLED
BEET SALAD - TOASTED ALMONDS (GF)



LEMON BASIL BUNDT CAKE

FRESH LEMON CURD - BASIL SYRUP - WHIP

CHOCOLATE TRUFFLE TART

BITTERSWEET CHOCOLATE - BALSAMIC RASPBERRY
COULIS - WHIP

SEASONAL GELATO (GF/DF)

SEASONALLY INFLUENCED CHEF'S CHOICE

