BISTRO NIGHT

OCTOBER 30

AN AUTUMN INFLUENCED GLOBAL MENU

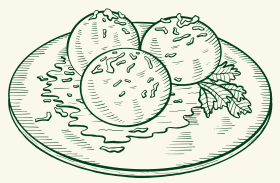
THE

ARTISAN KITCHEN

BY BRICK HOUSE MERCANTILE

CRISPY AUTUMN FROST PUMPKIN ARANCINI BALLS

SARTORI CHERRYWOOD SMOKED CHEDDAR - HEIRLOOM APPLE BUTTER - ROSEMARY CANDIED ALMOND CRUMBLE - FRIED SAGE (GF)



CREAMY CHICKEN PESTO MEATBALLS

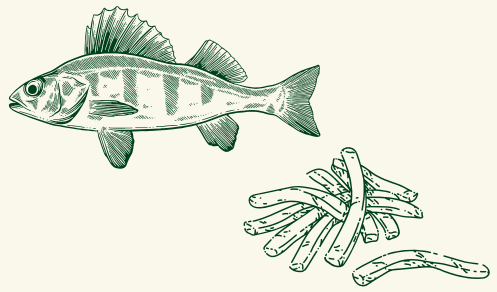
ARUGULA & CHERRY TOMATO RAISIN SALAD - SHAVED SARTORI MERLOT BELLAVITANO - BLACK GARLIC BALSAMIC (GF)

SPICY SCALLOP & MUSSELS CIOPPINO

TOMATO FENNEL CHARTREUSE BROTH - FINES HERBS - CHERRY TOMATO & ROASTED GARLIC FOCACCIA (GF WITHOUT FOCACCIA)

ITALIAN HERB PANKO CRUSTED LAKE PERCH FRY

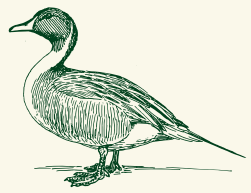
HAND CUT FRENCH FRIES - TANGY TUSCAN LACINATO KALE COLESLAW - CALABRIAN CHILI TARTAR SAUCE (GF)



SICILIAN SPICED SMOKED DUCK BREAST

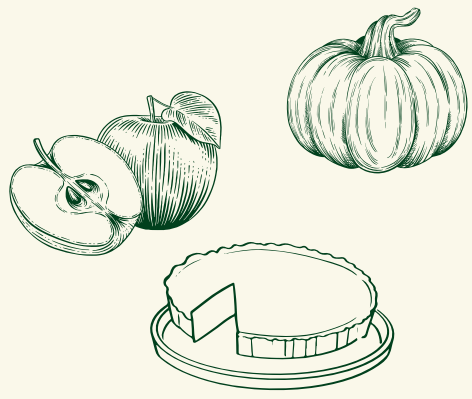
PARSNIP APPLE PUREE - CHARRED BROCCOLINI - DOOR COUNTY CHERRY PORT WINE DEMI GLACE - CHILI TOASTED PISTACHIOS (GF)

VEGETARIAN OPTION:
SEARED PORTOBELLO



HEIRLOOM PUMPKIN & APPLE BUNDT

HEIRLOOM ROAST PUMPKIN – CARAMELIZED HEIRLOOM APPLE – MAPLE & BROWN BUTTER GLAZE – CANDIED GINGER

HEIRLOOM APPLE TART (GF)

HEIRLOOM APPLES – ALMOND SHORTBREAD CRUST – MAPLE WHIP