Two Unique Plated Offerings

gf = gluten free  v = vegetarian  v+ = vegan
prices listed are per person

Composed Entrées

Vegetarian Entrées
$18
- wild mushroom spinach lasagna (v)
- eggplant feta phyllo pie, black olive vinaigrette (gf,v)
- zucchini tian, tomato vinaigrette (v)
- smoked seasonal vegetable steak, polenta cake, fennel ribbon salad (gf,v)
- quinoa sweet potato cake, harissa “remoulade” (gf,v+)
- vegan cassoulet, candied Cipollini onion (v+)

Poultry Entrées
$22
- pan seared airline breast, prosciutto, roasted lemon parmesan cauliflower, steamed haricot verts, saffron risotto, fines herbs jus (gf)
- lemon chicken paillards, artichoke caper relish, basil whipped potatoes, haricots verts, chardonnay sauce, frico tuille (gf)
- chicken marsala, mushroom duxelle, parmesan polenta cake, roasted plum tomatoes, mushroom frites (gf)
- chicken Nu Florentine, spinach ricotta, garlic herb seasonal potatoes, haricots verts, sundried tomato glace (gf)
- Michigan cherry chicken, cherry glace, whole grain risotto, roasted stem on carrots, braised greens (gf)

Seafood Entrées
$28
- halibut, chorizo bread crumb, roasted sweet potatoes, arugula salad $28
$22
- mustard rubbed salmon, braised lentils, haricots verts, stem on carrots, spinach pesto (gf)
- herb seared salmon, fennel leek confit, saffron risotto, lemon oil (gf)
• grilled citrus salmon, beet carrot frites, asparagus, citrus buerre blanc (gf)
• red snapper, parmesan polenta cake, baby ratatouille (gf)
• cornmeal crusted walleye, brussels redskin hash, bacon vinaigrette (gf)

**Beef, Pork & Lamb Entrées**
$32
• lamb chop, potato gratin, rosemary lamb jus, rapini, smoked tomato (gf)
$26
• tenderloin filet, horseradish whipped potatoes, onion frites, red wine glace, roasted haricots verts
• boneless short rib, ancient grain risotto, haricot verts, mushroom glace (gf)
$22
• braised brisket, soft polenta, fried Brussels sprouts, natural jus (gf)
• sirloin filet, smashed seasonal potatoes, haricots verts, asparagus, smoked blue cheese butter (gf)
• New York strip, roasted garlic fingerlings, asparagus, mustard ale jus (gf)
• smoked pork chop, sausage corn bread stuffing, tasso shrimp gravy, fried green tomato
• pork tenderloin, root vegetable gnocchi, rhubarb thyme jus, baby beets

**Duo Entrées**
• garlic crusted sirloin filet, grilled shrimp, horseradish whipped potatoes, petite vegetables, red pepper demi-glace $30 (+$4.00 tenderloin upgrade)
• herb grilled salmon, sirloin filet, grilled plum tomatoes, potato gratin, spinach pesto $28
• pesto grilled chicken, vegetable ravioli, smoked tomato cream sauce, petite vegetables, micro basil $24

**Salads, Soup, & Dessert**

**Plated Side Salads**
$5
• Perfect Pear - port wine poached pear, pecans, chevre, raisin bread croutons, port vinaigrette (*seasonal – autumn and winter) (v)
• baby kale, quinoa, crisp pancetta, marcona almonds, basil vinaigrette, shaved parmesan (gf)
• Classic Caesar - petite romaine, rosemary asiago, focaccia tuile (v)
• Bistro Wedge - petite iceberg, buttermilk blue cheese, egg, crisp pancetta, tomato vinaigrette (gf)
• Michigan Greens - dried cherry, candied walnut, blue cheese brie, red onion, cucumber, green apple chip, cherry peppercorn dressing (gf,v)
• Clean Greens - vegetable ribbons, lemon rosemary vinaigrette, multigrain crostini (v+)
• Big Tomato - balsamic syrup, arugula, basil micros (gf, v+)
• Mixed Field Greens - goat cheese crouton, roasted beets, blood orange vinaigrette, pistachio biscotti (v)

Tablesie Soup
$5
• Tomato Bisque - sundried tomato crouton, basil crème fraiche (v)
• Wild Mushroom - wild rice blini, chive oil (v)
• Butternut Squash - smoked onions, apple chips (gf, v+)
• Potato Leek - fried rosemary, potato frites (gf, v)
• Carrot Puree - micro wasabi, vanilla crème (gf, v)
• Cauliflower Parsnip - cayenne pepitas (gf, v+)
• Shrimp Bisque - grilled cornbread

Plated Desserts
$8
• Brown Butter Almond Cake - caramel apples, apple Bavarian, toffee sauce (v)
• Crème brulée (v)
• Chocolate Caramel Cake - whisky sauce, walnut brittle (v)
• Chocolate Bomb - layers of chiffon and chocolate mousse, covered in chocolate ganache served with vanilla & raspberry sauce (v)
• Caramelized Apple Bomb - green apple mouse, caramelized apples, brown butter cake, caramel center (v)
• Rhubarb Shortcake - braised rhubarb, oatmeal shortcake, vanilla bean mascarpone (seasonal availability) (v)