

ARTISAN



COURSE 1

BLOODY MARY SHRIMP COCKTAIL ^{GF}

12 shrimp, pickled carrot and celery bloody mary cocktail sauce

TOMATO BURRATA

heirloom tomatoes, pickled radishes, fresh cucumbers, burrata basil pesto

PORK BELLY ^{GF}

crispy roasted pork. parsnip emulsion, pickled plums, oyster mushrooms conserva, peach glaze, shiso oil

COURSE 2

GREAT LAKES CHOWDER ^{GF}

smoked whitefish, clams, fennel crackers

CAESAR SALAD

romaine, parmesan, capers, croutons, house caesar

COURSE 3

WAGYU HANGER STEAK

10 oz. steak, local greens, fries, tangy shallot sauce

CAULIFLOWER STEAK ^{GF} ^V ^{VG}

coconut milk, spring salsa verde walnut relish, chili oil

SALMON

pan seared, local snap peas, lemon grenoblaise, roasted patty, cherry oil

SCALLOPS

beet risotto, watercress, orange, radish, pistachio, balsamic

COURSE 4

FLUFFY VANILLA CHEESECAKE

cherry ginger compote, chocolate chai cookie

COCKTAILS



DELAMARGARITA

tequila, ginger, cranberry, jalapeno, lime 14

PIE N' RYE

rye whiskey, cider, warming spices, egg white 14

GARDEN SAZERAC

thyme, rye, cognac, absinthe, sugar, bitters

COZY CARDIGAN

espresso vodka, pumpkin spice syrup, cream 14

MOCKTAILS

JUBILEE THYME

cranberry juice, lime, ginger beer, 9

HARVEST MOON

cinnamon, apple cider, lemon 9

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

