

BISTRO SELECTIONS

December 10 - December 28, 2024

CHOICE OF SOUP OR SALAD WITH ENTRÉE

WINTER CITRUS & POMEGRANATE SALAD

arugula, frisee & radicchio, blood orange,
cara cara orange, ruby red grapefruit,
pomegranate arils, candied pecans,
shaved fennel, crumbled goat cheese,
champagne vinaigrette

10 | 12

SAUTÉED CHICKEN OSCAR

sautéed flour-dusted boneless chicken
breast, lump crab, steamed asparagus,
garlic mashed red potatoes, hollandaise,
micro green salad

30

GRILLED ITALIAN SAUSAGE & PEPPERS

sweet Italian sausage, caramelized onions
& bell peppers, marinara, farfalle, pecorino
Romano, crispy basil, garlic cheese bread

26

LENTIL & CHESTNUT CABBAGE ROLLS

sautéed lentils, water chesnuts, quinoa,
shallots, garlic, & white wine, rolled in savoy
cabbage and slowly simmered in a tomato
herb sauce, served on top of garlic mashed
red potatoes & steamed heirloom carrots,
with a smoked paprika breadcrumb topping

26

PAN-SEARED HALIBUT

wild-caught Alaskan halibut, lemon
beurre blanc, celeriac purée,
braised fennel, crispy leeks

48

LOCAL PRODUCE PROVIDED BY
INGRABERG FARM (ROCKFORD, MI) &
EAGLEWOOD FARM (ENSLEY CENTER, MI)

