

BISTRO SELECTIONS

MARCH 25 - APRIL 5, 2025

CREAM OF POTATO SOUP

creamy velvet potato soup, crème fraîche,
caramelized leeks, aged cheddar,
bacon crisps

9

SEARED ELK LOIN

pomme purée, roasted heirloom carrots,
blackberry red wine reduction, pickled
blackberries, rosemary-infused olive oil

42

SAUTÉED ARCTIC CHAR

cracker crumb crusted Arctic char, braised
Swiss chard, roasted fennel, lemon-Dijon
beurre blanc sauce

28

CREAMY COCONUT CHICKPEA CURRY

chickpeas cooked with tomatoes, coconut
milk, & curry spices; scallion jasmine rice,
cucumber-tomato salad with a mint
vinaigrette, pickled onion, house-made naan

18

STUFFED GREEN PEPPERS

oven-roasted green peppers filled with
seasoned ground beef & rice, served on
mashed garlic red potatoes, topped with a
slow-roasted tomato sauce & crispy onion

22

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

