

BISTRO SELECTIONS

APRIL 8 - APRIL 19, 2025

SPRING GARDEN SALAD

baby arugula & pea shoots, shaved fennel
& radish, candied pecans, goat cheese
crumbles, honey-lavender vinaigrette

9 | 11

PAN-SEARED RAINBOW TROUT

asparagus & morel mushroom ragoût,
lemon-thyme beurre blanc, crispy fingerling
potatoes, blistered cherry tomatoes,
pickled shallots

30

HERB-CRUSTED PORK TENDERLOIN

English pea purée, roasted baby carrots,
apple-fennel slaw, rosemary jus,
crispy prosciutto

26

MISO-GLAZED TOFU STEAK

sautéed bok choy & snap peas,
ginger-carrot purée, black garlic rice,
toasted sesame seeds, chili oil drizzle

18

GRILLED SPRING BEEF RIBEYE

sixteen-ounce dry-aged ribeye steak,
charred ramps & roasted fingerling potatoes,
morel mushroom & red wine reduction,
garlic & asparagus tips, smoked
sea salt butter, microgreens

72

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

