



## 2014 late summer/fall seasonal menu

### passed

#### vegetarians

“mac-n-cheese” croquette. truffled parmesan cream sauce. tiny pasta. mushroom dust breading.  
 beet risotto croquette. balsamic onion relish. *vegan*  
 pistachio crusted goat cheese. peach and pepper compote.  
 spring pea ‘soup’. liquid center sphere. shaved parmesan. sea salt.  
 papaya and macadamia empanada. cilantro-lime crème. micro radish sprout.  
 shiitake-corn sauté. wonton crisp. shallot soy vinaigrette drizzle. micro cilantro.  
 lake erie creamery goat cheese mousse. orange zest. fennel frond. salted cracker.  
 phyllo. butternut squash. roasted pear. pine nuts. sage. *vegan*  
 pear and candied walnut wonton. gorgonzola drizzle. orange zest.

#### proteins

smoked brisket and green chili empanada. ancho crema. micro cilantro  
 grilled lamb tenderloin. juniper berry-peppercorn wafer. pomegranate glaze.  
 beef cheek pierogies. caramelized shallot. horseradish crème fraiche.  
 jamaican jerk-rubbed chicken. plantain crisp. mango chutney  
 “bacon cheeseburger”. house pork belly. mini all beef & aged cheddar patty. spicy ketchup. choux bun.  
 lemongrass chicken croquette. ginger rhubarb bbq. micro sprouts.  
 lamb burger. feta and mint patty. oven-dried tomato relish. pate a choux bun.  
 seared duck breast. mini blini. balsamic shallots.

#### fish

drunken lox and bagels. bagel crisp. vodka-citrus lox. lavender crème.  
 ‘fish fry’. potato wrapped walleye. ‘tartar’ aioli.  
 olive cured tuna. orange supreme. sprouted coriander. asian spoon  
 grilled prawn. peach relish. knotted bamboo skewer.  
 shrimp and mango ceviche. corn griddle cake. cilantro crème fraiche.  
 seared sea scallop. honey-citrus glaze.  
 spicy shrimp spring roll. jalapeno. cilantro. sweet thai chili sauce.

### first course.

baby kale. sea salt. shaved fennel. orange segments. gran parano. honey cider vinaigrette.  
 great lakes growers bibb lettuce. goat cheese. carrot threads. shaved varietal radish. strawberry balsamic.  
 salad of navel oranges, roasted peppers, fennel, and watercress. local goat cheese. fennel oil. balsamic.  
 great lakes growers bibb lettuce. golden raisins. carrot threads. toasted pine nuts. cider vinaigrette.  
 petite arugula. watermelon. golden beets. toasted pistachios. sherry vinegar reduction. evoo.  
 great lakes growers bibb lettuce. cranberries. walnuts. ohio apples. shaved fennel. lemon vinaigrette.  
 caprese. yellow tomatoes. heirloom cherry tomato. mozzarella. basil oil. balsamic glaze. micro basil.  
 arugula salad. grapefruit supreme. raspberries. spiced pecans. fresh chevre. pomegranate vinaigrette.  
 petite green and herb salad. star anise poached pear. blue cheese tuille. port vinaigrette.  
 spinach. pomegranate arils. roasted butternut squash. pecans. maple dressing.





**entrees.**

proteins

beer braised boneless beef short ribs. whipped root vegetables. sautéed lollypop kale.  
 maple soy brined bone-in chicken. molasses dressing. roasted brussel sprouts. fingerling potatoes.  
 grilled filet of tenderloin. bordelaise sauce. gruyere potato gratin. dressed petite lilac spinach.  
 pistachio-dijon crusted rack of lamb. sweet potato and butternut squash hash. pomegranate arils.  
 beer braised boneless beef short ribs. rosemary and squash gratin. haricot vert. braising reduction.  
 long bone veal chop. spiced cider marinade. sour cherry compote. black-eyed pea-house bacon ragout.  
 brined and grilled frenched chicken breast. carrot-parsnip puree. asparagus. basil oil.  
 rosemary and garlic marinated hangar steak. chimichurri. smashed redskins. baby carrots.  
 grilled center cut filet mignon. béarnaise. herb roasted yukon gold potatoes. blanched asparagus.  
 lemon-thyme marinated frenched chicken breast. truffled whipped potatoes. sugar snap peas.

fish

red snapper. shaved fennel and olive salad. chinese sticky rice. orange beurre blanc.  
 pan roasted sea bass. sautéed bok choy and shiitake. orange-carrot reduction. gruyere potatoes.  
 seared halibut. buttered yukon gold potatoes. red pepper coulis. asparagus. cherry tomato and olive relish.  
 wild striped bass. heirloom tomato and white bean ragout. chive oil. julienned fennel slaw.  
 grilled wild salmon. sweet potato pancake. baby bok choy. shiitake foam. cilantro pesto.

vegetarians

pumpkin sage gnocchi. caramelized parsnips. maple beurre noisette. walnuts. fried sage.  
 spiced chickpea cakes. sautéed summer squash. red pepper beurre blanc. *vegan optional*  
 red quinoa, feta and spinach stuffed yellow pepper. sweet potato mash. basil pesto. *vegan optional*  
 red pepper-smoked mozzarella raviolis. basil pesto. roasted red onions. cherry tomatoes. shaved parmesan.  
 eggplant roulade. saffron risotto. herbed tomato sauce. asparagus salad.

**dessert.**

tres leches cake. vanilla whipped cream. first of the season strawberries.  
 dark chocolate flourless torte. raspberry coulis.  
 lemon pound cake individual trifle.  
 grasshopper panna cotta. chocolate biscuit crust. peppermint cream.  
 rustic cherry-red currant tart. vanilla crème. almond crisp.  
 devil's food cake. milk chocolate ganache. macerated berries.  
 blueberry pie. lemon chantilly cream.  
 dark chocolate tiramisu. raspberry coulis. cointreau syrup. fresh raspberry.  
 pumpkin crème brulee. burnham apple compote.  
 pear ginger tart. mitchell's vanilla ice cream.  
 chocolate hazelnut torte. raspberry coulis. caramelized hazelnuts.  
 orange glazed carrot cake. dulce de leche ice cream.  
 pumpkin brown sugar cheesecake. maple bourbon glaze.  
 pear clafoutis. caramel drizzle. tart cherry coulis.

