

BRUNCH

Turkey, Asparagus

Fresh Fettuccine, Turkey *Polpettes*, Michigan Asparagus, Smoked Bacon Cream, Apricots, Herbs

or

Watercress, Walleye

Smoked Potato-Watercress Soup, Great Lakes Walleye, Wild Rice, Vegetable Slaw, Fried Shallots

or

Shrimp, Cucumber

Griddled Gulf Shrimp, Radish-Cucumber-Lime Bulgur Salad, Avocado Mousse, Mizuna, Pineapple

or

Chicken, Egg

Chicken *Croustillant*, Braised Mushrooms, Poached Hen Egg, Red Eye *Espuma*, Kale Salad

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Arctic Char, Peas

Slow-Roasted Char Filet, English Peas, *Acini di Pepe*, Snap Peas, Knob Onion, Vidalia *Soubise*, Black Olive

or

Pork, Cherry

Grilled Pork Loin, Barbecue Braised Belly; Cornbread Pudding, Cherry Jam, Green Garlic, Bourbon, Pecans

or

Whitefish, Lettuce

Great Lakes Whitefish, Saffron Basmati Rice, Lettuce, Zucchini, Almond Cream, Honey, Capers, Pita Chips

or

Beef, Carrot

Charred Flatiron Steak, Roasted Baby Carrots, Potatoes *Miettes*, Parmesan, Arugula, Nuts, Tomato Oil

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Strawberry, Rhubarb

Verrine: Fresh Strawberries, Buttermilk Panna Cotta, Lemon-Hazelnut Biscotti, Rhubarb Sorbet

or

Almond, Blackberry

Almond-Thyme Cake, Milk Chocolate "Pudding", Fresh Blackberries, Brown Butter Ice Cream, Pecans

or

Chocolate, Cherry

Dark Chocolate Mousse *Bombe*, Bing Cherry Core, Tart Cherry Sorbet, Cocoa Nib Coulis, Cookie Crumb

or

Apricot, Raspberry

Roasted Apricot-Pistachio Cream Tartelette, Hazelnut *Chibouste* Mousse, Raspberry Sorbet, Raspberries

Thirty-Four Dollars per Person