

first course

FIELD WEDGE

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER

arugula, pear, pecan, goat cheese, roasted squash, maple vinaigrette

CRAB & CORN SOUP

fresh herb, grilled focaccia

OYSTERS

dragon fruit mignonette, cilantro

BURRATA

pesto, prosciutto, focaccia, gochujang honey, pea shoots

CRISPY SPROUTS

hot honey, crispy onion

LOBSTER ARANCINI

meyer lemon aioli, dill, saffron, red pepper

FRIED CALAMARI

shishito pepper aioli, gochujang honey

second course

HALIBUT

coconut risotto, beet lime sauce, herb gremolata, white asparagus

CRAB AGNOLOTTI

lovage agnolotti pasta, lump crab meat, pancetta, brown butter, white wine, fresh basil

BRAISED SHORT RIB

purple sweet potato, pearl onion, black garlic dust, red chimichurri

SCALLOPS

seasonal risotto, fried leeks, herb oil

10 OZ COULOTTE STEAK

herb mashed potato, grilled asparagus, shaved truffle, smoky steak sauce, rosemary butter

LAMB BOLOGNESE

homemade pappardelle pasta, parmesan cheese

KALE GNOCCHI

homemade potato pasta, gorgonzola squash sauce, chervil, whole milk ricotta, parmesan

third course

CHOCOLATE CAKE

caramelized white chocolate ganache, rose tuille

DRAGON FRUIT CHEESECAKE

fresh berry, pistachio

HOMEMADE GELATO

2 scoops served with a wafer cookie
salted caramel, cinnamon espresso, biscoff, nutella

BISCOFF TIRAMUSU

blackberry sauce, espresso mascarpone, rose tuille

specialty wines

CORPINNAT | 76 LLOPART, SPAIN
cava grapes, round, lush and elegant, toasted brioche and sourdough, bruised pear, aged 24 months on lees

CHAMPAGNE | 122 KLEPKA-SAUSSE BRUT BLANC DE BLANC NV, FRANCE
grower champagne, wildflower, candied pear, nougat, creamy effervescence

detroit style

FAYETTE STREET | 23/31

tomato blush sauce, fresh mozzarella, prosciutto, fried basil

HECTOR STREET | 23/31

maple bacon jam, wild mushroom, brie, chive ricotta

ASH STREET | 25/34

bbq pulled pork, jalapeño pesto, cilantro, scallions, brick cheese

THE PATRICIO | 25/34

tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

ELM STREET | 21/29

tomato sauce, wisconsin brick cheese, pesto

valentine's day