



CHEF'S TABLE

AUGUST 2017 - MARKET MONTH

Celebrating the heart of Michigan's harvest

TOMATO

heirloom tomato, michigan melon, burrata, arugula, basil oil, balsamic

HALIBUT

seared alaskan halibut, potato confit, arugula pesto, lemon, garlic oil

GNOCCHI

potato dumpling, zucchini, summer squash, garlic,
sun gold tomato, parmigiano

VENISON

grilled rib rack, sweet onion, forest mushroom, carrot purée, capezzana

BLUEBERRY

michigan blueberries, lime curd, almond frangipane,
puff pastry, vanilla crème