

Friday Night Tapas Menu

Passed Canapés

Potato Gaufrettes, Vidalia Marmalade, Local Goat Cheese

Goat Cheese & Caramelized Onion Tartlet

Sweet Onions, Zingerman's Goat Cheese, Pear Fig Compote, Tartlet Shell

Stationed Appetizers & Small Plates

Foraged Spring Mushroom Tartlets

Aged Sherry Gastrique

Carved Beef Tenderloin Medallion

Fava Bean & Grilled Leek, Veal Demi*

Wild Sockeye Salmon

Asparagus Tips & Beets, Lemon Rhubarb Vinaigrette*

Curried Chicken Salad Spoon

Golden Raisin, English Peas, Garbanzo Beans, Micro Cilantro, Toasted Caraway

Local Michigan Cheese Board

Reny Picot Brie, Gouda, Röthkase Buttermilk Bleu Cheese, Röthkase Rofumo,
Farm Country Raw Milk White

Cheddar, Farm Country Cheese Curds, Seasonal Jam, Spent Grain Crackers, Dried
Fruits

*Small plate appetizers