

**Appetizer**

Blue Crab Puffs, panko breaded and sautéed, sweet chili sauce 16

Fried Green Tomatoes, tomato-rosemary cream, Feta and capers 10

Foie Gras, seared, fig jam, walnut brioche, miel de cacao 18

Duck Liver Mousse, rhubarb gelee, pickled rhubarb and strawberry, baguette toast 9

Leelanau Asparagus Bisque, lavender mint 8

Hand Rolled Tater Tots, garlic aioli 8

Elk Perogi, mushroom cream, Parmesan 12

Escargot, Pernod garlic butter 12

Pate Maison, pork, duck and goose with pickled goods, crackers and mustard 10

Michigan Fromage, Boss Mouse Leicester, Country Winds Tomme and Leelanau Cheese Company 12

**Organic Greens From Loma Farm, Leelanau County**

Lettuce Greens, Sherry vinaigrette, cherries, pecans, Parmesan 8

Arugula, strawberry, buttermilk-poppy seed dressing, almond, Chevre 9

**Entrée**

Lake Trout, sage, basil, tuxedo gnocchi, lemon butter 37

Walleye, spinach, langoustines, lobster and octopus in lemon beurre blanc 43

Mahi-Mahi, sauce Basquese, crisp polenta and Cape Cod Bay mussels 40

Elk Chop, pan roasted, rhubarb mostarda, barley risotto 49

Rack of Lamb, mustard jus, roasted garlic 44

Duck Confit, seared crisp, braised red cabbage, Balsamic strawberry sauce 38

Mixed Grill, rabbit 2 ways; seared thigh and a *chicken fried* leg with duck confit and mushroom sauce 44

Rabbit Galantine, pecan-sage pork stuffed saddle, bone stock mushroom sauce 44

Asparagus Risotto, mushrooms, Parmesan 29, add grilled sea scallops or chicken confit 15