



Tasting Menu
September 14, 2010

Chef Bradley Borchardt

Heirloom tomato salad, tamarind vinaigrette, wild purslane, crisp Armenian garlic

Spiced chioggia beet salad, lemongrass-goat cheese, toasted hazelnuts

Roast pumpkin soup, hard cider, pickled chanterelles

Lobster-goat cheese empanada, smoked chile crema, marinated jicama-apple salad

Wild Lake Superior Walleye, fennel spaetzle, red pepper-aged sherry vinaigrette

Red Waddle pork belly, lobster mushrooms, sweet corn mousseline, French fingerlings

Braised short ribs, glazed root vegetables, watercress, wild horseradish crème fraîche

Canela roasted Michigan peach, vanilla-raw milk panna cotta, agave syrup

