




Farm-to-Table Series

August 19 & 20


Prix Fixe Menu

\$44 per person

Prelude

Panzanella | Zenner Farm tomato, marinated cucumbers, red onion, basil, garlic oil, balsamic, ciabatta 

Entrée

Trout | walnut crust, heirloom carrot puree, goat cheese risotto, pea shoots 

Dessert

Grilled Peach | honey granola, MOOmers vanilla, gingersnap cookie, maple bourbon glaze

Many thanks to our local farmers and producers!

*Tomato - Zenner Farms, Kingsley
Cucumber - Grossnickle Farms, Kaleva
Trout - Harrietta Hills Trout Farm, Harrietta
Goat Cheese - Idyll Farms, Northport
Pea Shoots - Lost Lake Farm, Honor
Peaches - Clarke Orchards, Onkama
Honey - Sleeping Bear Farms, Beulah
Ice Cream - Moomers Creamline Dairy, Traverse City
Maple Syrup - Dennis Sparks, Mesick
Bourbon - Iron Fish Distillery, Thompsonville*

 Peak Performance item

The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness. Deep-fried items may contain trace allergens. Please tell your server of any known food allergies.