




Farm-to-Table Series

September 16 & 17

Prix Fixe Menu

\$41 per person

Prelude

Stuffed Patty Pan | fire-roasted mushroom & onion, romesco, kale chips 

Entrée

Tagliatelle | tomato-braised short rib ragu, rainbow chard, house ricotta, basil

Dessert

French Apple Cake | warm cake, cinnamon candied apples, peppermint ice cream

Many thanks to our local farmers and producers!

*Beef - Wagner Farm, Grawn
Patty Pan - Blue Stem Farm, East Jordan
Rainbow Chard - Blue Stem Farm, East Jordan
Kale - Blue Stem Farm, East Jordan
Mushrooms - Mycopia, Scottsville
Tomato - Zenner Farms, Kingsley
Milk - Cream Cup Dairy, Kaleva
Apples - Friske Orchards, Ellsworth
Ice Cream - Moomers Homemade Ice Cream, Traverse City*



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.