

## starters and shareables

### **melted Leelanau raclette**

fried fingerling potatoes tossed with butter and herbs, roasted garlic, cornichons, whole grain white wine mustard, grilled French bread 14

### **tempura fried shiitake mushrooms**

crispy tempura fried shiitake mushrooms, frisee salad with housemade ponzu sauce, pickled ginger and wasabi lime aioli 12

### **prawn cocktail**

lemony aromatic poached tiger prawns, housemade bloody mary cocktail sauce, horseradish crème, lime and cilantro 14

### **cherry wood smoked quail**

stuffed with pomegranate molasses infused Israeli couscous, melted gorgonzola, cherry preserves and grilled peaches 15

### **bay scallops**

lightly breaded and pan fried served over oven roasted tomatoes in a roasted garlic saffron broth, fried basil, extra virgin olive oil, garlic chives 14

### **pork belly barbecue strudel**

slow cooked confit pork belly rillettes cooked with sweet vidalia onion and house barbecue sauce wrapped in phyllo dough, cherry mustard sauce and crushed toasted pistachios 13

### **rock shrimp spring rolls**

saute of rock shrimp, Napa cabbage, lemon grass, onion, wakame, pickled daikon and carrot slaw, toasted nori, sesame seeds, housemade teriyaki sauce 12

### **salmon gravlax**

house cured citrus lavender infused salmon sliced thin with crème fraiche, pickled shallots, caper berries, fresh chives, housemade crostini 13

### **gnocchi**

housemade potato gnocchi, creamy Maytag blue cheese, brown butter crumble, wilted arugula, bacon tomato jam 13