

the WILLOW ROOM

Market Menu

Smoked Trout Rilette

heirloom radish, soft herb bavarois and rye crisps

Pressed Ham Terrine

*smoked hock glaze, pickled mustard seed,
romesco piccalli condiment, organic seedlings*

or

Scallop á la Plancha

*morel mushroom coins, white asparagus velouté,
garden chive soubise, smoked pinenuts*

Áged Beef Tenderloin

*buttered gem lettuce, fondant potato,
horseradish cream, bone marrow bordelaise*

or

Lake Huron Pickerel

*pickled ramps, dressed petit pois,
burnt leek hearts, sorrel buttermilk sauce*

Three Select Artisan Cheeses

*spiced nuts, roasted grapes, preserves,
walnut raisin crisps, fig and onion jam*

Chocolate and Coffee

*pecan brittle, espresso granita, chocolate ganache,
vanilla ice cream*

or

Berries and Cream

*farm fresh strawberries, angel cake,
graham crumble, rhubarb ice cream, crème chantilly*

4 courses 72 dollars / 5 courses 90 dollars

Executive Chef Daniel Stubbs
