

# Brass Dinner Menu

## Appetizers

Terrine of peppered smoked salmon, smoked trout & poached salmon, beet, jicama & apple salad, horseradish creme fraiche, ciabatta 9

Asparagus bisque, crouton, lemon micro salad 4

Fried bay scallops, polenta crust, fennel & ruby red grapefruit slaw 7

House-made mascarpone & english pea ravioli, manchego, frizzled prosciutto, pea shoots 7

Steamed new England green lipped mussels, lemon garlic broth 9  
or with thai red curry, coconut milk, basil, lemongrass & cilantro 9

Petite crab cakes, tomato ginger jam, herbed remoulade, fried pickles 9

Lobster claw, roasted corn & sorrel risotto 9

Honeyed goat cheese, roasted pepper, sliced almond bruschetta 7

Roasted red & yellow beets, juniper marinated feta, pea shoots, cucumber, hendrick's gin vinaigrette 6

Charcuterie platter: chicken liver pate, jambon de Bayonne, saucisson sec, chorizo, capers, dijon, olives 10

## Main plates

Served with your choice of soup, caesar or house salad

Spinach & soft herb cheese stuffed portabella, parsley pesto, quinoa, ratatouille 16

Seared scallop risotto with lemon, arugula, peas, pistachios & shaved parmesan 19

Basil cappellini, crushed grape tomatoes, shaved parmesan, olive oil, garlic, basil chiffonade      naked 15    chicken 17    shrimp 18

Tamarind-glazed salmon, tomato, cucumber & red onion pickle, quinoa, steamed swiss chard 18

Lake Erie walleye, macadamia crust, parsley brown butter, crimini risotto, steamed broccolini 18

Roasted airline-cut chicken breast from Otto's Amish Farms, Middleville, parmesan cream & crouton-crust, crushed fingerlings, grilled romaine, roasted tomatoes, preserved lemon dressing 19

Char-grilled peppered hanger steak, whole grain rice blend, rainbow swiss chard, chimmichurri, smoky adobo 19

Char-grilled Berkshire bone-in pork chop, shredded slow cooked pork shoulder, ginger beer red eye gravy, sautéed redskins, napa cabbage, jicama & apricot slaw 22

Honey & lavender Long Island duck breast, cornmeal cakes, rhubarb compote, steamed broccolini 20

Mojo marinated chicken breast, char-grilled vegetables, spicy black bean cakes, mojo reduction 18 (without chicken 15)

Seared Ahi tuna, shichimi pepper crust, whole grain rice blend, sesame seared baby choy, sauce trio: wasabi vinaigrette, mirin & ginger, spicy sesame tomato 19

Ricotta & sun-dried tomato ravioli, claw crab meat, roasted red pepper cream 19 (without crab 16)

Char-grilled Harrietta Hills rainbow trout, swiss chard, bacon, apple & caper fingerling potato salad, fresh beet & orange slaw 19

Linguine, green-lipped mussels, tiger shrimp, artichoke hearts, tomato, feta, slightly sweet lemon broth 19

Char-grilled American Kobe sirloin, parmesan, soft polenta, basil, lemon & roasted tomatoes, steamed broccolini 23

#### **Dinner Salads**

Seared tiger shrimp, bibb lettuce, roasted tomatoes, toasted pine nuts, fried taleggio croutons, herb vinaigrette \$13

Grilled hanger steak, warm fingerling potato salad, romaine, bell pepper, grape tomatoes, horseradish & peppadew caesar dressing, shaved parmesan \$13

Our beef and pork are all natural and are raised on sustainable farms. Please alert your server to any food allergies. Gratuity of 18% may be added to tables of eight or more. State law requires us to tell you that eating certain undercooked foods may result in foodborne illness