



# Soup, Salad & Intermezzo Courses

Up to one selection per course  
Upgrades are priced per person

## Salad Course

### Market Green Salad (VG, GF, DF)

Local Mixed Greens, Baby Tomatoes, Cucumbers, Radishes, Drizzled with White Balsamic Dressing

### Crisp Romaine Salad (VG, GF, & DF)

Romaine Lettuce, Cucumbers, Red Bell Peppers, Carrots, Garbanzo Beans with Celery Seed Vinaigrette

### Caesar Salad (V) | \$3

Romaine Lettuce with House-Made Caesar Dressing, Parmesan Cheese, Croutons and Tomato Garnish

### Michigan-Inspired Salad (V & GF) | \$5

Local Mixed Lettuces with Asiago Cheese, Dried Cherries, Toasted Walnuts with Maple Balsamic Dressing

### Roasted Pear and Bibb Salad (V & GF) | \$5

Roasted Bosc Pear Stuffed with Herb Boursin Cheese, Bibb Lettuce, Candied Walnuts with Port Wine Reduction

### Assorted Local Breads with Butter

Upgrade to Premium Himalayan Salted Butter | \$2.50

Add Challah Bread | \$2.00

## Intermezzo Course

### Sorbet | \$7

Chef Paired Fruit Sorbet

## Soup Course

### Roasted Tomato Basil Bisque (V & GF) | \$6

Slow-Roasted Vine-Ripened Tomatoes

### Roasted Butternut Squash (V & GF) | \$6

Brown Sugar and Spices

<b>Wine Pour with Dinner</b>	
<i>Single pour; Priced per person</i>	
Classic   \$6	
Premium   \$8	
Super Premium   \$10	

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free  
Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.