



3 COURSES · \$45

### FIRST

CHOICE OF:

#### STOCK HILL SALAD

Missing Ingredient greens,  
maple dijon vinaigrette, spiced pecans,  
goat cheese, dried cherries

#### CRAB BISQUE

brioche crisps, pickled onion, king crab

#### SHRIMP COCKTAIL

lemon champagne whipped cream cheese,  
horseradish, tomato conserva

#### BAY SCALLOPS

yellow curry, fingerling potato chips, nam prik pao

### SECOND

CHOICE OF:

#### TORTELLINI

boursin cheese, carrot butter,  
pepitas, shaved black truffle

#### RUBY RED TROUT

pan-fried, Grand River blue oyster mushrooms,  
fiddlehead ferns, plum sauce

#### SALMON

pistachio crusted, artichoke & asparagus  
lyonnaise, beurre rouge, potato purée

#### HALIBUT

crab & potato hash, cherry tomato,  
tartar sauce, almonds

### DESSERT

CHOICE OF:

#### CARAMEL MACCHIOTO CHEESECAKE

espresso chantilly, white chocolate,  
dulce, vanilla cookie crust

#### BILLIONAIRE PIE

black cherry cream cheese mousse,  
pineapple, pistachio, gold flake

EXECUTIVE CHEF Brad Rieschick

SOUS CHEF Tim Jones

PASTRY CHEF Jamie Howard

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.