

Hearth & Vine

Appetizers and Soup

Traditional presentation of our award-winning Leelanau Cheese Company raclette cheese melted over new potatoes and vegetables with prosciutto and cornichons \$10

Lake Superior Whitefish cake with capers and a roasted red pepper aioli \$10

Roasted buttercup squash bisque topped with crème fraiche and finished with toasted pumpkin seeds \$5

Salads

Mixed greens, toasted walnuts, Granny Smith apple and Leelanau Cheese raclette dressed with our verjus vinaigrette \$7

Mixed greens, roasted beets, goat cheese and walnuts with balsamic vinaigrette \$7

Entrées

Lemon rosemary Rice Farms chicken, roasted in our wood-fired oven, served with white truffle whipped potatoes and seasonal vegetables \$18

Double bone pork chop, raised on our farm, marinated in maple and black pepper, roasted in our wood oven and served with roasted shallots, au gratin potatoes and seasonal vegetables \$21

Black Star Farms-raised rack of lamb studded with rosemary, served with Dijon Pinot Noir jus, au gratin potatoes and seasonal vegetables \$28

Rice Farms grass-fed filet of beef roasted in our wood oven and served on a bed of roasted wild mushrooms with goat cheese and Red House Red demi glace with white truffle whipped potatoes and seasonal vegetables \$28

Pan-roasted breast of duck with dried cherry-balsamic glaze, served with white truffle whipped potatoes and seasonal vegetables \$24

Lake Superior Whitefish cooked *en papillote* and served on a bed of julienned vegetables with Pinot Gris and herbed compound butter \$24

Desserts

White chocolate cheesecake, swirled with local raspberries and served on vanilla bean sauce \$7

Flourless chocolate truffle torte draped with milk chocolate ganache and finished with white chocolate drizzle and raspberry coulis \$7

231.944.1297

10844 E. Revold Rd., Suttons Bay, MI 49682