

FARM ^{TO} T A B O R

CACIO É PEPE GOUGERES

Warm savory pastry with black pepper
and pecorino romano cheese.

– PAIRED WITH –

Brut Rosé

BEET AND GOAT CHEESE SALAD

Idyll Farms goat cheese with pickled
beets, arugula, and pistachios.

– PAIRED WITH –

Semi-Dry Albariño

LINGUINI

Ramp pesto cream sauce, morel mushrooms,
spring peas, Zick's guanciale, and pecorino.

– PAIRED WITH –

Chardonnay

ROASTED OTTO'S AIRLINE CHICKEN

Michigan potato puree, Mooville Farms
ramp butter, and local roasted asparagus.

– PAIRED WITH –

Pinot Noir

MICHIGAN RHUBARB CRUMBLE

Organic oats, ginger whip, and mint.

– PAIRED WITH –

Grappa

