

# BISTRO NIGHT

JANUARY 17

EARLY WINTER  
A SEASONAL MENU

THE

## ARTISAN KITCHEN

BY BRICK HOUSE MERCANTILE

### CLASSIC SPINACH CHORIZO & POTATO STEW

CRISPY JAMON SERRANO - BLACK GARLIC  
MANCHEGO - SCALLION CURLS (GF)



### WINTER WEDGE SALAD

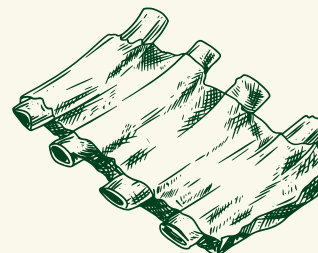
SWEET PICKLED BEETS - MAPLE DELICATA RINGS -  
CHERRYWOOD SMOKED BACON - SHAVED  
SHALLOTS - CONFIT CHERRY TOMATOES - FINES  
HERBS - CARR VALLEY WILDFIRE BLUE - SMOKY  
CHERRY PEPPER BUTTERMILK RANCH (GF)



### SPRECHER ROOT BEER BRAISED SHORT RIBS

SMOKEY SWEET POTATO PUREE - CARA CARA  
ORANGE & CALABRIAN CHILE GREMOLATA -  
LEMONY APPLE & ARUGULA SLAW - SWEET &  
SPICY CANDIED PECAN CRUMBLE (GF)

VEGITARIAN OPTION: SEARED KING TRUMPET  
MUSHROOM



### SALTIMBOCCA ROTOLO

PROSCIUTTO - VEAL ITALIAN SAUSAGE - SUN DRIED  
TOMATO RICOTTA - SAGE & BASIL PESTO - HONEY  
CHARRED BUTTERNUT SQUASH BECHAMEL - MICRO  
CHIVES



### BITTERSWEET CHOCOLATE PECAN AND CARAMEL TART

BUTTERY SHORTBREAD CRUST - ROASTED PECANS -  
MAPLE CARAMEL

