

HINTERLAND

ERIE STREET GASTROPUB

Sample 6 Course Chef's Table Menu
Spring 2016

ESCAROLE

duck fat breadcrumbs, truffle sheep cheese
grilled lemon vinaigrette

VEAL ROULADE

wild morels, ramp emulsion, spring onion blossom marmalade

Farmers Cheese Ravioli

Ramp pasta, caramelized whey, strawberry, radish, marcona almonds

PAN SEARED DIVER SCALLOPS

crab and avocado salad, watercress, ramps, citrus, pickled spring onions

WOOD-FIRE GRILLED ELK LOIN

coffee roasted carrots, honey-nut cornbread streusel, carrot puree, apple gastrique

Goat Cheesecake

Hazelnut-fueilletine crust, whipped sweet goat cheese, pickled grapes
grape must reduction