



## Thistle Pub & Grille

### Farm-to-Table Series

May 17 & 18

Prix Fixe Menu \$38 per person

### Prelude

**Morel Pierogis** | truffle potato puree, morels, Idyll chevre, maple whiskey crème fraiche


*Morels - Winter Wonderland Forest, Kaleva*

*Potato - Kitchen Farms, Elmira*

*Chevre - Idyll Farms, Northport*

*Maple Whiskey - Iron Fish Distillery, Thompsonville*

### Entrée

**Braised Short Ribs**  | morel & arugula risotto, grilled asparagus, braising jus

*Morels - Winter Wonderland Forest, Kaleva*

*Cream - Cream Cup Dairy, Kaleva*

*Arugula - Bear Creek Farm, Petoskey*

*Beef - Hampel Farms, Mesick*

*Asparagus - Grossnickle Farms, Kaleva*

### Dessert

**Rhubarb Tarte Tatin** | caramelized rhubarb, vanilla Greek yogurt ice cream

*Rhubarb - locally foraged*

*Ice Cream - Palazzolo's Artisan Dairy, Fennville*



Gluten-free item

***Many thanks to our local farmers & Michigan producers!***

The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness.  
Deep-fried items may contain trace allergens. Please tell your server of any known food allergies.