



## Thistle Pub & Grille


### Farm-to-Table Series

July 16 & 17


#### Prix Fixe Menu

\$55 per person

#### Prelude


**Peach Brulee**  | Idyll Farms honey lavender goat cheese, white balsamic glaze, snap pea tendrils

#### Entrée

**Duroc Pork Chop**  | Michigan naturally raised, center cut, blackberry & blueberry compote, baby vegetables, roasted sweet potato

#### Dessert

**Michigan Cherry Tartelette** | white chocolate mousse

 Gluten-free item

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.