

## first course

### Field Wedge

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

### Farmer Jenni

pear, arugula, feta, candied walnuts, basil vinaigrette

### Dean Machine

roasted broccoli, cauliflower, parmesan, smoky bacon, caesar dressing

### Butternut Squash Soup

rosemary cream

## second course

### Burrata

roasted squash velouté, arugula, focaccia, pumpkin seed dukkah

### Crispy Sprouts

hot honey, crispy onion

### Crab Arancini

tarragon, red pepper, dill ranch

### Pork Belly

hot honey glaze, cucumber, scallion, yuzu parsley vinaigrette

### Fried Calamari

shishito pepper aioli, sesame saffron honey

## third course

### Halibut

lobster sauce, shaved asparagus, watercress, prosciutto

### Truffle Agnolotti

Parsley ricotta filling, black truffle pasta, wild mushroom, asparagus, truffle cream sauce

### Bone-in Pork Chop

herb mashed potato, kabocha squash, lime basil chimichurri

### Scallops

seasonal risotto, fried leeks, herb oil

### 10 oz Coulotte Steak

mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

## dessert

### House Made Gelato

served with a stroopwafel

### Biscoff Tiramisu

blackberry sauce, espresso mascarpone, rose tuile

### Black Chocolate Bread Pudding

salted caramel, swiss meringue, blackberry

## d-rock city

Detroit Style Pizzas

8x10 or 10x14

### Patricio | 25|33

tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

### Elm Street | 20|28

tomato sauce, wisconsin brick cheese, pesto

### Fayette Street | 21|29

tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

### Hector Street Corn | 23|31

shishitos, corn, cotija, cilantro, wisconsin brick cheese, chili-lime crema, tain

### Ash Street | 25|33

bbq pulled pork, jalapeno pesto, cilantro, scallions, brick cheese

New Years Eve / 75

Executive Chef WILL LANGLOIS