PARK VIEW
SEASONAL SUMMER

STARTERS
Salmon Gravlax
strawberry-rhubarb sour jelly, sweet pickled red onions, honeyed foam, brioche toast

Endive
braised, served chilled, fermented white asparagus, carrot kombucha, housemade grapefruit vinaigrette "ette"

Duck Leg Confit
fava bean "ragout!", duck jus vinaigrette

“BLT” Toast
crispy peppered bacon, charred romaine, green tomato jam, roasted garlic-parsley mayo, brioche

Burrata
smoked michigan cherries, rosemary persillade, toasted sunflower bread

Octopus
grilled, summer potato salad, braised leek, roasted walnuts, black walnut syrup

Soup of Yesterday
"Come on, you know it’s better the next day!" 

SALADS

Ravinia Caesar
classic, chopped romaine, creamy parmesan dressing, garlic croutons

add rosemary roast chicken
add herb roasted salmon

Niçoise
without tuna, baby greens, haricots verts, tomatoes, fennel, radish, red onion, crisp potatoes, cooked egg, olives, herb vinaigrette

Beets and Green Lentils
roasted beets, lentils du puy, warm brie, early carrots, candied nuts, mustard vinaigrette

Green Cauliflower Salad
shaved, baby lettuces, frisée, housemade ginger kombucha lemon dressing, nutritional yeast

MAIN

Chicken
wood roasted breast, roasted broccoli, kohlrabi, daikon, zucchini, toasted pistachio pistou

Lake Trout
lake superior trout, pan-roasted, honey-roasted red curry carrots, lacto-fermented summer peach vinaigrette

Salmon
farro island salmon, slow roasted then pan crispy, lima bean and summer corn succotash, preserved lemon butter sauce

Cape Cod Monkfish
wood roasted monkfish, grilled summer squash salad, arugula, radishes, grape tomatoes, gazpacho beurre monté

Skirt Steak
wood roasted angus skirt steak, roasted fingerling potatoes, piperade, roasted red pepper vinaigrette

Pasta
pappardelle, english peas, local asparagus, spinach, vegetable basil broth, parmigiano-reggiano, wild ramp pesto, basil bread crumbs

DESSERTS

Strawberry Shortcake
lacto-fermented strawberry syrup and chantilly cream

Chocolate Pots de Creme
coco nib sugar cookie

Spring Berry Crisp
oats and brown sugar, vanilla ice cream

Gelato Trio
warm madeleine

Local Artisanal Cheese
candied nuts, blueberry aigre doux, flatbreads
WINE BY THE GLASS

Sparkling
Francesc Ricart, Brut, Cava, Catalonia, Spain N.V.
Nino Franco Fiave, Brut Rosé, Prosecco, Veneto N.V.

White
Loveblock, Sauvignon Blanc, Marlborough, New Zealand
Lunardi, Pinot Grigio, Friuli, Italy
Balthazar Reiss, Riesling Kabinett, Pfalzenerheim Schützenhaus, Rheingau, Germany
Kenta, Albarino, Rias Baixas, Galicia, Spain
Flor de Campo, Chardonnay, Santa Barbara County, California

Rosé
M. Chapoutier, ‘Bellrsuche’ Rose, France

Red
Rickshaw, Pinot Noir, California
Il Poggio, Rosso, Tuscany, Italy
Tanier ‘Special Selection,’ Malbec, Uco Valley, Mendoza, Argentina
Federalist, Zinfandel, Dry Creek Valley, California
Banshee, ‘Merdeca’, Cabernet Sauvignon Blend, California

Sweet
Vietti, Moscato d’Asti, Piedmont, Italy 2017

WINE BOTTLE OFFERINGS

Sparkling
Piper Heidsieck ‘Cuvee 1785,’ Champagne, France N.Y.
Duval Leroy, Brut Reserve, Vertus, France N.V.

White
Rochioli ‘Estate,’ Sauvignon Blanc, Russian River Valley, California 2016
Chateau St. Michelle, Riesling, Columbia Valley, Washington 2017
Feudi di San Gregorio, Falanghina, Campania, Italy 2016
Pieropan, Soave Classico, Veneto, Italy 2016

Rosé
Sanse, Chardonay, Sonoma Coast, California 2015
JL Chavy, Puligny Montrachet, Burgundy, France 2014
Domaine Rene Lequin-Colin Chassagne Montrachet Clos Devant, Burgundy, France 2015
Ramey ‘Platt Vineyard,’ Chardonnay, Russian River Valley, California 2013

RED
Scarpette, Rosato, Italy 2016

BEER

Bells Oberon
Bud Light
Miller Light
Corona Extra
Stella Artois