

# Tapawingo

## Lunch

*"Ponder well on this point: the pleasant hours of our life are all connected by a more or less tangible link, with some memory of the table."*

### First Dishes

Heirloom tomatoes, fresh buffalo mozzarella, basil, 100 year balsamic 12

Seared diver scallops, avocado, Zenner Farm tomato, phyllo chip, tarragon, Dijon 16

Country pâté, summer truffle potato salad, local cherries, house made mustard, herb salad, brioche 13

Smoked Aspen Hill game hen salad, local greens, creamy shallot dressing, pommes Maxim, quail egg 12

Chilled peach soup, candied hazelnuts, Riesling jelly, watercress 9

### Principal Dishes

Jumbo shrimp "po boy", shredded greens, tomatoes, Creole rémoulade, cheddar and herb hush puppies 17

House-cured pastrami on homemade rye, gruyère, green apple slaw, grainy mustard, horseradish-dill aioli 13

Top sirloin angus burger, pancetta, smoked cheddar, lettuce, tomato, roasted garlic aioli, fries, Tommy's dills 13

Grilled flank steak salad, warm Stilton, sourdough croutons, dried cherries, roasted peppers, mixed greens, herb vinaigrette 17

Sausage of ground lamb, raclette cheese and cherries, curried chick peas, fig jam, sautéed fennel 15

Pan-roasted walleye, white beans, prosciutto, leeks, green beans, saffron tomato broth, and aioli crouton 15

Napoleon of Parmesan crisps layered with wild mushrooms, snow peas, boursin cheese, spinach, preserved lemon 17

### Desserts

Chocolate raspberry tart with raspberry gelato 7      Peach parfait with granola and vanilla ice cream 6

Vanilla crème brûlée with Michigan cherries 7      Lemon cake with blueberry compote 7

Daily choices of sorbet and ice cream 7

Sorbet: tropical island, green apple, berry

Ice Cream: peach yogurt, milk chocolate caramel, coconut lemon grass

*Executive Chef Raymond Kusmack    Chef de Cuisine Tommy Kaszubowski*

*Sous Chef Benjamin Sylvester    Pastry Chef Marit Kaszubowski    Owner Chef Harlan Peterson*

Website: [www.tapawingo.net](http://www.tapawingo.net)

*Ask your server about menu items that are cooked to order.*

*Consuming undercooked meats or eggs may increase your risk of food borne illness.25*

