

BLOOMFIELD PUBLIC HOUSE

SPRING COUNTYLICIOUS

FIRST COURSE

grilled maitakes, kelp, barley, ginger vin

fried smelts + leeks, chilies, lemon aioli

beef tartare, cornichons,
horseradish, crostini

SECOND COURSE

sweet pea cavatelli, lighthall feta,
brussels, hazelnuts

steak frites, pickled shishitos, garlic aioli, jus

lake trout, cauliflower puree, chicories,
beurre noisette, green grapes

vader farms lamb cut of the day

THIRD COURSE

chocolate mousse, blueberries
torched marshmallow, pb crunch

rhubarb parfait, lemon curd, sponge, mascarpone

local cheese + accoutrements

\$60 per guest

PEC farmers & makers we use:

lighthall cheese, vader farms lamb,
rosehall run, three dog, closson chase, stoss lee