

# THE Exchange

## PRIVATE DINING DINNER MENU

### JACKSON BOULEVARD

#### First Course

Select one, served individually

ORGANIC MIXED GREENS SALAD served on garlic chapon, soft herb vinaigrette V  
CHOPPED SALAD romaine, radicchio, Maytag blue cheese, candied pecans, lemon vinaigrette VG, GF  
SPNIACH SALAD Parmigiano-Reggiano shards, reggiano shards, buttermilk vinaigrette VG

Served with Housemade Bread and Hand Churned Butter with Sea Salt Flakes

#### Entrée Selections

Select three for the table

DELUXE MAC & CHEESE fusilli, merkts cheddar, raclette VG  
BLACK PEPPER TOFU pickled zucchini, coconut rice, snap peas VG  
FARM CHICKEN THIGHS summer squash, coriander chutney, pan jus, fregola  
SEASONAL VEGETABLE RIGATONI Parmigiano-Reggiano shards, extra virgin olive oil VG  
STEAMED WALLEYE PIKE giant runner bean ragout, green olives, orange GF  
8oz USDA PRIME FILET seasonal vegetables GF

#### Family Style Side Dishes

Select two for the table

CRISPY POTATOES garlic, parsley VG, GF  
CARROTS chili garlic, coconut, peanuts V  
BRUSSEL SPROUTS cilantro, star anise, grapefruit V, GF  
CAULIFLOWER romesco, golden raisins, pistachio yogurt V

#### Dessert

Selected at the table

SEASONAL FRUIT CORNMEAL CRISP vanilla bean ice cream  
CHOCOLATE TART  
DAIRY FREE COCONUT SORBET  
COFFEE /HERBAL TEA SERVICE