

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
SPINACH SALAD Parmigiano-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
BRUSSELS 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

\$85 PER PERSON

please add sales tax and gratuity