

HØST

AT THE SØVENGÅRD

A FARM-TO-TABLE DINING EXPERIENCE

**Coffee grilled carrots, tahini lemon dressing, carrot greens,
preserved lemon puree, carrot oil - vegan - 12**

**Bruleed matrone, fermented cornmeal sourdough cracker, pickled blueberries,
whipped honey - 14**

All the greens, ramp oil, roasted carrot-cashew spread, puffed grains (V) - 12

**Wild caught perch smorrebrod: herbed potato puree, roe,
cured whitefish, micro greens - 14**

Spring onion custard, pickled fish croquette, smoked char roe, greens - 15

Grilled bok choy, herb chimichurri, green almonds - (V) - 13

Confit duck neck, ramp and fromage tortellini, fresh apple, ramp oil, ramp brodo - 15

Smoked maitake mushrooms, steamed bun, fermented cabbage, sweet smoked soy mayo (VO) - 22

Michigan pastured, bone-in 24oz dry aged ribeye, ramp-ginger oil, ramp greens - 75

Lamb chops, green garlic puree, roast celeriac, celeriac chips, nori salt, sherry vinegar - 27

Milk braised rabbit, cavatelli, ramps greens, pickled ramps, brown clamshell mushrooms - 24

At their most elemental, restaurants provide nourishment. At their best, a crystallized moment of joy. The Søvengård is foremost a Midwest Farm to Table restaurant, looking through the kaleidoscope lens of the New Nordic Movement. Simply put, the delicious food and drink you are about to partake in has been sourced with care and responsibility for the land and its inhabitants, and is representative of our amazing region and current season.

Thank you to the following Michigan farms and purveyors for the beautiful ingredients for this menu: Ham Family Farm, Green Wagon Farm, Louise Earl Butcher, Vertical Paradise Farm, S&S Lamb, Mycopia Mushrooms, Evergreen Lane Creamery, BLiS Gourmet, Visser Family Farms, Crisp Country Acres, Second Spring Farm, Guernsey Dairy, Ferris Organic Farm, Green Wagon Farm, Louise Earl Butcher, Vertical Paradise Farm, S&S Lamb, Mycopia Mushrooms, Evergreen Lane Creamery

(V) Vegan, (VO) Vegan Option, (GF) Gluten Free
(GFO) Gluten Free Option

All efforts will be made to accommodate guests with requests, food allergies,
or restrictions, but we kindly ask to keep modifications to a minimum.

Ask your server about menu items that are undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.