

MERTENS PRIME  
**EIGHT-COURSE TASTING MENU**  
BY CHEF PAUL BERGLUND

CHOOSE A PATH

OMNI-PATH

PESCATARIAN-PATH

**SALMON RILLETTES**

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CHARCUTERIE DU JOUR\*

BEET TARTARE

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SHRIMP BEIGNET

SAVORY BEIGNET

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**CURRIED CAULIFLOWER GRATIN**

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**{NOT} FRENCH ONION SOUP**

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**MICHIGAN MUSHROOM EN PAPILLOTE**

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CHOOSE ONE:

**SHRIMP & MONKFISH\***  
WITH SAFFRON

SCHNITZEL LE VINAIGRE

-OR-

RATATOUILLE  
STUFFED PEPPER

-OR-

COULOTTE\* W/CHOICE OF ONE SAUCE

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**CHOCOLATE MOUSSE**  
SESAME TUILE & ESPRESSO CREAM

**\$92** OMNI-PATH

**\$76** PESCA-PATH

PRICE IS PER GUEST, A FIXED MENU TO BE CHOSEN FOR EACH GUEST

**4-GLASS WINE-PAIRING OPTION FOR SUPPLEMENT OF \$75 PER GUEST**  
AVAILABLE MOST WEDNESDAYS, THURSDAYS AND SUNDAYS ONLY

OTHER SIDE FOR BEVERAGES

\*Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food-borne illnesses.