



SMALL PLATE & WINE PAIRINGS AT THE HILL

Raise a glass to the month of May as we celebrate Michigan Wine month all month long!

For those looking for a symphony of wine and food, join us for our May three-course prix fixe menu, each paired perfectly with a local Michigan wine.

This multi coursed wine-paired culinary celebration includes four (2oz) glasses of perfectly paired wines.

Cream of Asparagus & Celery Soup

Ramp & Clam

Pizza

sautéed clams | grilled ramps | mozzarella | parmesan

Springtime Spaghetti Carbonara

english peas | asparagus | parmesan | shrimp

Verterra Chardonnay 'Un-Oaked', Leelanau Peninsula

Grilled Lamb Chop

turnips | ramps | fiddleheads | grilled polenta

Fenn Valley Meritage Red, Lake MI Shore

Roasted Rhubarb with Dates & Yogurt | Pistachios

Chateau Grand Traverse 'Cherry' Port-Style Wine, Old Mission Peninsula

*** \$50 per person INCLUDES WINE* - \$40 per person - not including wine**

