

Tapawingo

THURSDAY NITE SOLSTICE DINNER + FINGERSTYLE GUITAR
by Kadin McCallum
\$ 40.00 pp

FUSTINI GREEK SALAD

PARMESAN ENCRUSTED WALLEYE

Fresh local Walleye encrusted with panko & parmesan and served with a lemon beurre blanc sauce. Locally Roasted Red Skins + Seasonal Vegetables

HOMEMADE WAFFLES - TOPPED WITH MI BERRIES + FRESH WHIPPED CREAM

SEPTEMBER

8

"NORTHERN MI"

LAKE MICHIGAN SALAD

CHICKEN MARBELLA

Slow Served with stir fry farm vegetables and crispy corn cakes

PUMPKIN CHEESECAKE

SEPTEMBER

15

"OLDIES BUT GOODIES"

GRILLED CESAR SALAD + FOCACCIA BREAD

HOMEMADE TOMATO BASIL LASAGNA

Layers of house made semolina pasta sheets layered with local meat tomato basil sauce.

FRESH ROASTED PROVIDENCE FARM VEGETABLES

MILE HIGH APPLE PIE

SEPTEMBER

22

ITALY

SUSHI

BEEF & UNDO NOODLES

Beurre with Sweet Peppers & Stir Fry Local Farm Vegetables

COCONUT CREAM PIE

SEPTEMBER

29

ASIAN OCCASION

VEGAN - VEGETARIAN - GLUTEN-FREE OPTIONS AVAILABLE

FULL BAR

Location: Lakefront at 9502 Lake St. - Ellsworth, MI - 49729

For Reservations: (231) 588-1000 or e-mail: amatteroftaste.ginny@gmail.com

Dinner Begins at 6:30 pm