

# Tapawingo

## THURSDAY NITE SOLSTICE DINNER + GUITAR

\$ 39.00 pp

### LAKE MICHIGAN SALAD

### PARMESAN CRUSTED WALLEYE

with Lemon Beurre Blanc, Bucatini Pasta, and Local Asparagus Blanc, Bucatini Pasta, and Local Asparagus

### KEY LIME PIE

JUNE

2

TAPAWINGO  
FIRST DINNER

### WEDGE SALAD

### LOCAL FARM BEEF BRISKET

Slow-cooked with house made cherry BBQ sauce, Local Roasted Red Skin Potatoes, and Haricot Vert Green Beans.

### HOMEMADE ICE CREAM SANDWICHES

Made with local Moomers Ice Cream

JUNE

9

BACKYARD BBQ

### GRILLED CESAR SALAD

### TUSCAN CHICKEN + TOMATO BASIL LASAGNA

Topped with bruschetta, & pesto. Local Asparagus

### RICOTTA DONUTS

JUNE

16

ITALIAN

### CHARCUTERIE BOARD

### SHORT RIBS

Braised local grass fed Beef Ribs in a rich demi glace red wine sauce. Garlic Mashed Potatoes and Roasted Rainbow Carrots.

### EUROPEAN DARK CHOCOLATE CAKE

JUNE

23

SUMMER  
SOLSTICE

### LAKE MICHIGAN SALAD

### CITRUS MAPLE GLAZED NORWEGIAN SALMON

Avocado coconut rice and stir fry Vegetables.

### LIME POUND CAKE

Michigan Strawberries and Fresh Whipped Coconut Cream.

JUNE

30

DINING  
"AL FRESCO"

**VEGAN - VEGETARIAN - GLUTEN-FREE OPTIONS AVAILABLE**

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

**Make Reservations: (231) 588-1000 e-mail  
amatteroftastemi@att.net**