



#### SMALL PLATES

Morel Duxelles

Goat Cheese Mousse, Cracked Black Pepper, Michigan Wildflower Honey, Pumpernickel Toast Points

Chicken Liver Mousse Crostinis

Michigan Tart Cherry Butter, Crispy Sage

Wild Michigan Mushroom & Fig Country Pâté

Whole Grain Mustard, Pickled Ramps

Truffle Great Lakes Caviar

Michigan Goat Yogurt, Blini

#### MID COURSE

Smoked Michigan Blue Gill "BLT"

Little Town Bacon, Heirloom Tomato, Local Bib Lettuce, Greenbush Porter Aioli

#### INTERMEZZO

Key Lime Sorbetto

Sea Salt

#### MAIN

Roasted Suckling Pig #1

Hum "Wash"

Roasted Suckling Pig #2

Wine Lees, Local Herbs

Cabruto

Roasted over Grape Vines

#### SIDES

Cold Marinated Berrien County Asparagus

Morel Mushroom Spoonbread

Braised Michigan Swiss Chard

Potatoes roasted in "Beast" Drippings

#### LOCAL ARTISANAL CHEESE SELECTION

Hum Chutney, Michigan Wildflower Honeycomb

#### DESSERTS

Tahitian Vanilla Bean Gelato

Hum Drizzle

Milk Chocolate Bourbon Bacon & Cherry Gelato

**Drew Turnipseed • Chef/ Sommelier**

**Lauron Turnipseed • Service Director**

**917.476.1979 \* [www.TwoTurnips.com](http://www.TwoTurnips.com)**

Lunch

04.10.25

White Grape Gazpacho

candied fennel and aleppo pepper

"HUM" Cured Salmon

asparagus salad and yellow beet vinaigrette

Cold Duck Egg Tartine

crispy tuscan kale and duck prosciutto

Breakfast Radish and Bone Marrow Sandwich

sel gris and "old europe" goat manchego

Chef Justin White

Soe Cafe  
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