

## MID SUMMER -DINNER

### SOUPS

FRENCH ONION SOUP	\$8
TOMATO BISQUE EN CROUTE	\$8

### COLD APPETIZERS

WHOLE LEAF CAESAR WITH CLAY OVEN ROASTED RADICCHIO	\$8
Hearts of Romaine, Roasted Radicchio, Lemon, Parmesan Chip, Anchovy	
BABY HEIRLOOM BEET SALAD	\$9
Warm Goat Cheese, Candied Walnuts, Petite Organic Lettuce	
ICEBERG & POINT REYES BLUE SALAD	\$9
Tomato, Walnuts, Bacon Lardons, Fine Herbs and Green Goddess	
CHILLED MAIN CRAB & CUCUMBER GAZPACHO	\$12
Crème Fraiche, Mint, Cilantro	
SEAFOOD COCKTAIL	\$14
Grilled Octopus, Scallop, Shrimp, Mango and Cilantro	

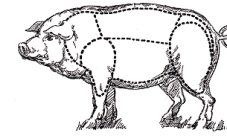
### HOT APPETIZERS

LEMON GLAZED SHRIMP WITH MOLASSES GLAZED PANCETTA RISOTTO	\$16
Fava Beans, Mascarpone Cheese, Parmesan Reggiano, Black Truffle	
BASIL PESTO MUSSELS & FRIES*	\$12
Blue Point Mussels, White Wine, Crisp Fries, Lemon Garlic Aioli	
"REYES FARMS" DUCK CONFIT *	\$14
Brussels Sprouts, Bacon Lardons, Cracked Mustard Seed Demiglace	
CRISPY SWEETBREADS AND BONE MARROW WITH PICKLED TRUFFLE EMULSION	\$16
Pickled Shallots, English Pea Puree	
HUDSON VALLEY FOIE GRAS	\$16
Rhubarb Consommé, Green Apple, Brioche French Toast	
MARROW BEAN AGNOLOTTI	\$12
Summer Squash, Chanterelle Mushrooms, Pecorino Romano, Caramelized Onion Broth, Chervil	

### ENTREES

MAINE DIVER SCALLOPS*	\$28
Maine Crab Crêpinette, Ginger, Carrot & Orange Reduction, Citrus Supremes, Carrot Purée, Radish and Scallion Salad	
GRILLED YELLOWFIN TUNA*	\$29
Saffron and Grilled Zucchini Infused Couscous, Mediterranean Olives, Tomato, Boquerón's and Capers	
OLIVE OIL POACHED SALMON*	\$27
Ratatouille, Tomato Vinaigrette	
VEAL CHEEKS	\$26
Parisian Herb & Ricotta Cheese Gnocchi, Wilted Spinach, Tomato	
GLAZED INDIANA DUCK BREAST*	\$27
Black Eyed Peas Succotash, Chanterelle Mushrooms, Pancetta Port Poached Figs	
BACON WRAPPED DUROC PORK LOIN	\$26
Braised Pork Belly, 24 Hour Tomato, Gremolata, White Polenta, Sauce Romesco	
VEGETARIAN PARISIAN GNOCCHI	\$24
Spring Vegetables, Wild Mushrooms	

BRIAN POLCYN - CHEF/PROPRIETOR  
DAVID GILBERT - EXECUTIVE CHEF



### CHARCUTERIE

#### CHARCUTERIE ASSORTMENT DE JOUR\*

House Made Mustard  
Includes Choice of Three Salads:  
Marinated Olives  
Celeriac & Remoulade Salad  
Cornichons  
Heirloom Beet Salad  
Carrot & Garbanzo Salad  
\$16

#### PROSCIUTTO de BIRMINGHAM

Freshly Sliced, White Truffle Oil  
\$14

### RAW BAR

GRAND PLATEAU\*  
\$84 Serves Party of 6

PETITE PLATEAU\*  
\$56 Serves Party of 4

OYSTERS\*  
Market Price

### CLAY OVEN BAKED PIZZAS

PIZZA PROSCIUTTO	\$11
Prosciutto, Baby Arugula, Asiago Cheese, Truffle Oil	
PIZZA BISTRO	\$12
House Made Sweet Italian Sausage, Pecorino Toscana, Bell Peppers	
PORTABELLA MUSHROOM	\$9
Sonoma Goat Cheese, Tomato Confit, Arugula	

### BISTRO CLASSICS

COTE DU BOEUF 14 OZ*	\$29
Wild Mushroom Ragout	
CLAY ROASTED HALF FREE RANGE CHICKEN*	\$26
Wild Mushroom Cream, Potato Purée	
MOQUECA DE PEIXE*	\$29
Mussels, Clams, Lobster, Scallops, Shrimp, Plantains, Coconut Rice	
STEAK FRITES*	\$26
House Prime Strip Steak, French Fries, Béarnaise Sauce	

### SIDE DISHES

FRENCH FRIES	\$7
POTATO PURÉE	\$6
CRISPY BRUSSELS SPROUTS	\$6
PARMESAN CREAMED SPINACH	\$6
MACARONI & CHEESE	\$7

MONICA REYES- GENERAL MANAGER  
JOE OLSON- SOUS CHEF

735 Forest Avenue, Birmingham, Michigan 48009 248-258-9400 www.theforestgrill.com

\*Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs can increase your chances for a foodborne illness. All meats and fish cooked to order. Please inform your server of any food allergies.