



VINOLOGY

WINE BAR AND RESTAURANT

Our custom menu is designed to comply with the University of Michigan Procurement guidelines, the price includes gratuity and is tax exempt. This menu includes one option for each course and unlimited fountain drinks, coffee, and tea. Please pick one option per course and inform your server if you would like multiple courses served at once.
Please, note all entree dishes are served in half size portions.

Thank you for choosing Vinology, [GO BLUE!](#)

FIRST COURSE

MARINATED OLIVES

pickled vegetables, citrus marinated

HOUSE BLEND BEEF MINI BURGERS

sweet rolls, red dragon cheddar, foie gras aioli, red onion jam, house made pickles

BEET & BURRATA

artisan beets, pepita brittle, apple, frisée, honey-cider vinaigrette

LOCAL GREEN

gass farm greens, cucumber, cherry tomatoes, avocado, sherry-red onion vinaigrette

MICHIGAN BEETS

goat cheese, hazelnuts, sherry vinaigrette

FRIED CHICKEN THIGHS

duck fat caramel, broken cashews

CAESAR

artisan romaine, parmesan crouton, tomato, garlic cream, lemon-anchovy dressing

DUCK WINGS

orange soy glazed, watercress

CURRIED CAULIFLOWER

red curry, cilantro faux-gurt

MAINS

VEGAN CASSOULET

cranberry beans, soy miso broth, confit pearl onions, smoked shitake mushrooms, bok choy

PARISIAN GNOCCHI

heirloom squash, hazelnut sage pesto, root vegetables, brown butter

SPATCHCOCK GAME HEN

sage brine, sweet potato funnel cake, cranberry, celery root puree, haricot verts, wild mushrooms

VENISON OSSO BUCCO

polenta, lacinato kale, sweet potato fries, roasted autumn vegetables, cumberland relish

DUCK BREAST*

cider braised cabbage, herb spaetzle, duck confit, brussels sprout petals, huckleberry gastrique

FJORD TROUT

butternut squash puree, farro, sofrito, baby beets, greens, autumn berry raita

SCALLOPS

cauliflower, curry oil, beluga lentils, golden raisin, pork belly, garbanzo, baby carrots

CAP OF RIBEYE*

black truffle gratin, parsnip, wild mushroom, broccoli rabe, cipollini onion, sauce bordelaise

DESSERTS

VEGAN DONUTS

mirin poached plums, caramel, maple crisp, tahini ginger "sherbet"

BUTTERNUT

palmier puff pastry, honey comb, white chocolate, cardamom, butternut mousse

CAMP FIRE

molten peanut butter, chocolate flourless smoked bourbon ice cream, sorghum marshmallow, graham crumb

HOUSE MADE ICE CREAM TRIO

rotating, ask your server



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