RAW BAR

East or West Coast Oyster 5ea
tart apple,
horseradish mignonette

Chilled Shrimp 20
michelada aioli, horseradish,
tajin & lime

Salt Spring Island Mussels 19
escabeche

Smoked Whitefish Dip 18
smoked halibut, sourdough,
hot dilly pickles

Poached Half Lobster 24
passionfruit cocktail, lemon

APPETIZERS

Sourdough Boule 10
house cultured butter

Fields of France Brined Chicken Thigh 16
gigante bean puree,
foie gras emulsion, flowers

Pomegranate Glazed Pork Belly 18
scallion, red fresno, sesame

Blood Orange Glazed Octopus 25
salsify puree, capers, citrus

Caramelized Sea Scallops 29
porcini mushroom puree,
charred leeks, madeira glaze

SOUP & SALAD

Badger Flame Beet Salad 19
green apple gel, goat cheese espuma

Romaine Hearts 18
garlic croutons, boquerones,
caesar dressing

Michigan Harvest 18
baby greens, garden vegetables,
brioche, calamansi vinaigrette

Roasted Parsnip Soup 17
gorgonzola, red beets, tarragon

PASTA

Potato Gnocchi 28
mortadella, pistachio

Bucatini 35
truffle char, parmigiano espuma,
fresh winter truffles

Sunchoke Tortelloni 34
spinach, espelette jus, lemon sabayon

Berkshire Pork Pansotti 36
braised cabbage,
pickled mustard seeds, pecorino

Casarecce 26
piperade sauce, guanciale, parmigiano

MAINS

Cauliflower Grenobloise 29
cauliflower puree,
parsley leaves, capers, lemon

Branzino 38
artichoke barigoule,
arugula blooms & oil

Striped Bass 39
celery root, apple relish,
sauce genevoise

Skate Wing 28
pommes fondant, clams,
buttermilk-clam vinaigrette

Honey Anise Glazed Duck Breast 59
romanesco, fennel, morels

Berkshire Pork Loin 46
chanterelles, corn, zucchini

Lamb Loin 49
baby french carrots,
pearl onion, coffee-carrot puree,
brown butter carrot sauce

Prime Beef Striploin 54
cipollini onions, pommes dauphine,
red onion jam

SIDES

Pickle Glazed Maitake Mushrooms 14

Butter Braised Arrowhead Cabbage 15

Pommes Anna 13
layered potatoes, clarified butter

Pommes Aligot 13
comte-infused whipped potatoes

Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness. An automatic 20% gratuity will be added to all parties of six or more guests

HOUSE COCKTAILS

FOUNDATION'S CREATIONS

LA VIE EN ROSE 18
norden aquavit, blackberry, strawberry vermouth. cocchi rosa

FRIDA + DIEGO 17
guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin

ROYAL MUTINY 16
planteray pineapple & coconut rums, charred pineapple, orgeat, lemon

DOLOMITES 16
grappa italiana caffo, lime, pine, genepy

CHATEAU DETROIT 16
brown-butter martell vs cognac, house pear amaro, vanilla, ginger bitters

FOUNDATION'S TWISTS

LAFAYETTE SPRITZ 18
thatcher's blood orange, honey, lemon, prosecco

RUTH ELLIS MARTINI 17
valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon sugar rim

JAZZY BELLE DAISY 17
liberator gin, yuzu, campari, raspberry, lemon

SOUTHWEST DRIP COLLINS 17
reposado tequila, espresso, vanilla, tonic water

BLACK MAGIC MANHATTAN 19
rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouth,luxardo maraschino, orange bitters

AMBASSADOR OLD-FASHIONED 19
lot 40 rye (canada), valentine mayor pingree bourbon (michigan), cinnamon, house bitters

SPIRIT FREE

WEEKEND UP NORTH 14
apple cider, ginger, citrus, bubbles

PEAR ELIXIR 14
pear, cinnamon, orgeat, lemon, bubbles

CASAMARA CLUB 'COMO' 10

CASAMARA CLUB 'SERA' 10

HEINEKEN 0.0 7

DRAFT BEER

D.F.H. LAGER - *saugatuck - saugatuck, mi* 10
american lager | 4.2%

STAIRWELL - *mothfire - ann arbor, mi* 13
irish dry stout| 5.5%

AUTUMN LAGER - *florian east - hamtramck, mi* 12
seasonal lagerbier| 5.4%

PUMPKIN PORTER - *witch's hat - south lyon, mi* 11
american porter | 6.8%

OBERON ECLIPSE - *bell's - kalamazoo, mi* 11
american pale wheat | 6.2%

LOLO - *mothfire – ann arbor, mi* 13
lit haze ddh ipa | 6.5%

DRIPA - *kuhnhenn brewing – warren, mi* 12
imperial ipa | 9.5%

PACKAGED BEER

ROAR PILSNER - *roar brewing co. - detroit, mi* 7
lager | 6.0% | 12oz can

CERVEZA DELRAY - *brew detroit - detroit, mi* 8
mexican lager | 4.2% | 16oz can

CLASSIC - *stroh's - detroit,mi* 5
lager | 4.5% | 12oz bottle

4 ELF - *dark horse brewing co. - marshall, mi* 9
spiced ale | 8.75% | 12oz can

ROSE - *aval – bretagne, fr* *8*
cider | 5.0% | 12oz can

BLANC - *aval – bretagne, fr* *8*
cider | 5.0% | 12oz can

THE APPARATUS ROOM

WINES

SPARKLING

GLERA 5OZ/BTL 14/65
Casa Farive Valdobbiadene Prosecco Superiore, Veneto, IT

GAMAY 17/80
Franck besson 'Rose Granit' Brut, MV Beaujolais, FR

WHITE

GRÜNER VELTLINER 5OZ/BTL 13/60
Broadbent Niederösterreich, AT

CHARDONNAY 18/85
Lioco Sonoma County, CA

SAUVIGNON BLANC 14/65
Les Athletes du Vin Loire Valley, FR

PINOT GRIGIO, CHARDONNAY 14/65
BOS 'Wishflower' Old Mission Peninsula, MI

ERBALUCE 25/120
Le Piane 'Vino Bianko' Piedmont, IT

ROSE

BARBERA, DOLCETTO 5OZ/BTL 13/60
The Piedmont Guy 'Ercole' Rose Piedmont, IT

RED

PINOT NOIR 5OZ/BTL 19/90
Dominique Gruhier Bourgogne Epineuil, FR

GROLLEAU 13/60
Les Athletes du Vin Loire Valley, FR

GRENACHE, SYRAH, CINSAULT, CARIGNAN, MOURVEDRE 14/65
Kermit Lynch Cotes du Rhone Villages, FR

CANNONAU 16/75
Cardedu 'Caladu' Sardegna, IT

CABERNET SAUVIGNON 25/120
Ashes & Diamonds 'Rouge No. 7' Napa Valley, CA