

Tartare - Teres Major, Horseradish, Cornichon, Osetra Caviar

Oyster - Bay Scallop, White Chocolate, Ginger Foam, Grapefruit

Panise (V) - Artichoke, Roasted Castelvetro, Fennel, Tournon

Pierogi (P) - Lake Superior Smoked White Fish, Cream Cheese, Miso-Honey Mustard

Brussel Sprout (Vg) - Hot Honey, Cumin Aioli, Cotija, Tortilla

Turnip (V) - Muhammara, Pomegranate, Pita

Parsnip (Vg) - Robiola, Berry Agrodulce, White Chocolate

Sweet Potato (V) - Jerk, Mango, Grilled Pineapple, Jalapeño

Capellini bil Laban (Vg) - Yogurt, Lemon, Pine Nuts, Mint

Mushroom (V) - Tonkotsu, Scallion, Sesame, Black Garlic Aioli

Bouillabaisse - Lobster, Mussel, Fennel, Nduja, Potato, Saffron

Tongue & Cheek - Beef Cheek Croquette, Sauce Zingara, Sunchoke, Truffle

Rohan Duck - Parsnip Purée, Moe, Plantain, Hibiscus

Striped Bass (P) - Werb Farm Carrot, Leek, Sudachi, Roe

Agnolotti (V) - Parsnip, Celery Root, Truffle

Lamb - Spinach Pie, Preserved Lemon, Za'atar, Kalamata Olive

Chocolate - Chocolate Cremeux, Douglas Fir Cream, Balsamic, Chocolate Olive Oil Cake

Bakewell Tart (Vg) - Almond, Raspberry, Blueberry, Vanilla Raspberry Ice Cream

Lime Cake (V) - Mandarin Curd, Basil Oil, Coconut Whip, Pineapple

Dinner • 95/person

Wine Pairing • 55/person

Adventurous Drinker's (non-wine) Pairing • 60/person

Non-Alcoholic Beverage Pairing • 35/person



The art on our walls is created by India Solomon through Fluid.Spaces

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Not all ingredients are listed. If you have food allergies, please notify your server.