



Restaurant Week Menu Additions
February 27th-March 5th
Select 3 courses for only \$25

Appetizers and Salads

Basil Polenta

yellow corn polenta baked with fresh mozzarella & topped with sundried tomato pesto

or

Braised Pork Belly

brined pork slowly cooked in beef stock served with braising jus & sautéed broccolini

or

Mediterranean Lentil Salad

green lentils tossed with sautéed vegetables, mixed greens, pinenuts and a Fustini's Lemon Dressing

Entrees

Chicken Saltimbocca

seared chicken breast wrapped in prosciutto, with Marsala wine, Shiitake mushrooms & sage butter, house rice

or

Beef Bourguignon

classic preparation of slow-cooked beef brisket in red wine, mushroom & onions, with buttermilk mashed potatoes

or

Fresh John Cross Whitefish

pan seared and served with a Leelanau White Wine butter sauce, house rice and vegetables

Dessert

Baked Apple Pie

house made apple pie served warm with butterscotch and vanilla gelato

or

Chocolate Mille-Feuille

layers of crispy phyllo dough with chocolate mousse and whip cream