



February 26 – March 3, 2012
TRAVERSE CITY RESTAURANT WEEK

Fattorie our farms

Baker's Acres	chicken
Friske	honeycrisp apples
Gallagher's	whole Holstein cow
Land of Goshen	eggs, goat cheese
Middle Branch	onions
Shetler	milk, cream
Jake's Country Meats	whole Duroc-Berkshire pig
Werp	herbs, arugula
Smetzer	strawberries
Victory	parsnips

Myles Anton *executive chef*
Amanda Danielson *sommelier*

★ \$25-3 course tasting menu ★

P R I M I

choice of one

Insalata

arugula, goat cheese, roasted parsnips, onion, celery & chives, vinaigrette

House-made Mozzarella in Carozza,
Prosciutto di Parma, smoked tomato sauce

Zuppa

Maine lobster, mushroom, cream

S E C O N D I

Tutta la pasta è fatta in casa.

choice of one

Tortelli

Honeycrisp apple & ricotta filling, sage,
toasted walnuts, spinach

Fettuccine

roasted chicken galantina, five-hour sauce,
golden tomatoes, cracked black pepper

Gnocchetti

slow-cooked pork shoulder, brown sugar & coriander, fried egg, caramelized onions

Garganelli

Pugliese-style meatballs, classic marinara, grated Parmigiano-Reggiano cheese

D O L C I

choice of one

Chocolate Budino

flourless chocolate cake, strawberry & pomegranate sauces

Ricotta Torta

blood orange gelato, caramel,
extra virgin olive oil

★ We are unable to make any substitutions with the tasting menu.