Minervas
Traverse City Restaurant Week

Apps

Blue mussels poached in Guinness with shallots and spinach.

Spedinis - Poached and pulled Lamb meat and white rice wrapped in pickled grape leaves

Stuffed Calamari tubes - Calamari tubes stuffed with spicy chorizo sausage, white rice and white cheddar cheese

Entrees

Herb and breadcrumb crusted Veal chops with roasted walnut pilaf and a peppercorn demi-glace

Steak Volcano - Peppered beef tenderloin sliced thin and roasted, presented around roasted garlic mashed potatoes with a Brandy/Basil/Dijon cream sauce, served with baby carrots

Snapper Ratatouille - Herbed Red Snapper cooked over an open flame is placed atop Ratatouille with a twist, drizzled with a roasted red pepper coulis

Duck a la ronge – Two pan-seared duck breasts cooked to a medium then laced with an orange glaze, served with truffle mashed and grilled asparagus

Desserts

Peanut butter/banana crème brulee

Blueberry Rye bread pudding

Vanilla cheesecake w/ choice of blueberry or strawberry/rhubarb compote