

# Mission Table

## Traverse City Restaurant Week

### ***Small plate choice***

soft taco

pulled short ribs, chipotle cream, avocado, cilantro

mushroom soup

truffled ricotta, sage

gnocchi

bakers acres chicken confit, parmesan reggiano, chard chiffonade

pork belly

poached halpin farms egg, red onion jam

### ***salad course***

mission salad

werp farms greens, maytag blue cheese, candied pecans,  
dried cherries, cherry vinaigrette

### ***entrée choice***

risotto

butternut squash, asiago, curried pumpkin seeds

beef short ribs

creamy polenta, swiss chard, braising jus

chicken

pan seared breast, sautéed mushrooms, balsamic sauce

lake perch

braised white beans, smoked tomatoes, spinach, saffron aioli