



February 27 – March 5, 2011
TRAVERSE CITY RESTAURANT WEEK

Fattorie *our farms*

Baker's Acres	chicken
Gallagher's	whole Holstein cow
Land of Goshen	eggs, goat cheese
Mediema	onions
Shetler	milk, cream
Jake's Country Meats	whole Duroc-Berkshire pig
Werp	herbs, arugula, chicory

Myles Anton *executive chef*

Amanda Danielson *sommelier*

★ \$25-3 course tasting menu ★



P R I M I

choice of one



Butter lettuce & arugula, goat cheese, chive vinaigrette

House-made mozzarella in carozza, smoked tomato sauce

Royal Red shrimp & saffron risotto



S E C O N D I

Tutta la pasta è fatta in casa.

choice of one



Lasagne

oven-baked, roasted butternut squash, layers of fresh pasta, mozzarella cheese, tomato, crisp shiitake mushrooms

Fettuccine

roasted chicken galantina, five-hour sauce,
light cream

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

chocolate cookies, espresso crema

Ricotta Torta

caramel, blood orange gelato

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

★ This menu will be offered in addition to our regular daily dinner menu.