



Traverse City Restaurant Week

Choose an appetizer, an entrée, and a dessert for \$45

Appetizers

Oyster Po' Boy cornmeal crust, creole remoulade, lettuce, tomato, pickle, house hot sauce, New Orleans French roll

Celeriac Salad + green apple, hazelnut, arugula, creamy dijon vinaigrette, beet molasses

Mushroom Tart smoked goat cheese, red onion jam, crispy garlic

Oleson's Buffalo Taco + blue masa tortilla, mole, fermented cabbage, sweet onion

Entrées

Ode Cod + pistachio purée, roasted romanesco, pistachio crumble, potato chips

New Orleans Barbecue Shrimp + cajun seasoning, worcestershire-beer butter, dirty rice, cabbage

Anavery Farm Leg of Lamb + blood orange yuzu kosho ramen

Truffle Agnolotti ricotta filling, whey, spinach fonduta, roasted mushrooms, crispy shallots

Desserts

Tropical Torte graham crust, passion fruit-pineapple curd, coconut bavarian cream, coconut crumble

Warm Black Forest Cake Luxardo cherries, whipped cream

+Denotes a dish that can be prepared gluten free

*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins