



TRAVERSE CITY RESTAURANT WEEK

@ MAMMOTH DISTILLING, FEBRUARY 25 – 29, 2024

PRESENTED BY:

Chefs Eric Daily and Jordan Willis of Daily Blend

FIRST COURSE

choose one

Tom Yum Goong

hot and sour lemongrass prawn soup

Spring Roll

mango, greens, veggies and herbs
with spicy sesame peanut butter sauce

***Papaya Salad (Som Tum)**

**included with either choice above*

green papaya, long bean, chilis and
tomato with peanut lime dressing crostini

SECOND COURSE

choose one

Cashew Chicken Stir Fry (Gai Pad Med Mamuang)

tender chicken thighs with vibrant
veggies, spring onions and crunchy
cashews in a savory sauce; served with rice

Pineapple Fried Rice (Khoa Pad Sapparod)

sweet umami, crispy rice and crisp veggies,
with your protein choice of chicken or shrimp

Thai Basil Beef (Pad Gaprao)

wok-tossed spicy beef, aromatic veggies,
fried egg and sesame cabbage; served with rice

THIRD COURSE

choose one

Jasmine Green Tea Cake

floral Thai tea, matcha butter cream

Jasmine Green Tea Cheesecake

creamy tea-infused cheesecake with
buttery pistachio graham cracker crust

Thai Ice Cream Trio

passion fruit coconut cream, salted
cured egg yolk, sweet durian with sweet toast

***Mango Sticky Rice**

**included with either choice above*

sweet sticky jasmine rice, mango, condensed milk

