



Traverse City Restaurant Week | Three courses \$45 | Feb 23 – Mar 1 | Reservations Welcome

First Course

Pork belly | shaved brussels sprout | apple | pomegranate arils | warm bacon shallot vinaigrette

Brioche | basil green pea puree | caramelized leek nest | beet pickled quail egg | crispy garlic

Coriander crusted tuna | shaved fennel slaw | fried wonton | absinthe orange aioli | black vinegar reduction

Second Course

Honey garlic shrimp | ponzu glaze | basmati rice | pickled vegetables | sesame brittle

Ribeye meatballs | braised greens | stewed tomato sauce | spicy truffle crema

Delicata squash | smoked gouda couscous | kale | chipotle tahini | riesling poached pear

Third Course

Mallow Krispie Flight- Brown butter + rosemary + salted caramel | Key lime curd + toasted coconut |

Chocolate ganache + cinnamon + chile cane sugar

Brûléed chèvre cheesecake | fresh berries | Grand Marnier reduction | berry dust

Culinary Inspired Craft Cocktails

Smoke & Petal – Petaton de la Muerte Mezcal | purple cabbage & chamomile cordial | Valdespino dry Fino sherry | salted agave syrup | house petal bitters | agave brushed purple cabbage chip | black sesame salt

Olive Sour – Ethanology Bruma gin | egg white | citrus oleo saccharum | Fustini's Favolosa EVOO | olive juice | lemon | Persian blue salt | oleo zest stuffed green olives