



Traverse City Restaurant Week | Three courses \$45 | Feb 22 – 28, 2026

First Course

Crispy pork belly | garlic molasses | goat cheese polenta | red wine fig compote | fennel fronds

Seared tuna | wasabi edamame puree | kimchi cucumber salad | micro cilantro | wanton chip

Puff pastry | maitake mushroom | caramelized onion | whipped brie | sunflower shoots | asparagus butter

Second Course

Grilled Lamb Picanha | harissa potato | charred broccoli | corn rib | jalapeno chimichurri | cotija

Scallops | squash risotto | trumpet mushroom | crispy pork jowl | pepita crumble | gremolata

Parmesan stuffed gnocchi | peas | fennel | broccolini | chili oil | basil | shaved parmesan | lemon leek fumet

Third Course

Chocolate Mousse | candied beet with blood orange | pistachio brittle

Banana Cheesecake | bruleed banana | rum caramel