



TCRW 2023 | Feb 26-Mar 4 | \$35 Three courses

### Course One

“Dirty” pork rinds, smoked gouda sauce, braised pork shoulder, pickled bell peppers, espresso bbq, green onions

Seared tuna, fried wonton, pickled mango, napa cabbage, jalapeño yuzu glaze, radish

Shakshuka w/ marinated veggies, 145 egg, herb focaccia, grilled zucchini, pea tendrils

### Course Two

Puff pastry, venison, root veggies, black garlic gravy, shiitakes duxelles, sweet pea chimichurri

Creamy white cheddar polenta, spiced pork belly, grilled shrimp, creole sauce, citrus crema

Sambal veggies, charred baby bok choy, coconut rice, red lentil tofu, pineapple gastrique

### Course Three

Chocolate torte, raspberry mousse, blackberry coulis, blueberry crumble, dark chocolate curls

Ube vanilla custard filled craquelin cream puff, matcha white chocolate ice cream, sea salt sesame caramel, sesame seed brittle

### TCRW Culinary Cocktails

Thai chile & kaffir lime infused Leelanau Vodka, fresh mango juice, coconut milk, lime, coconut rum gummies

Ube infused white rum, toasted sesame syrup, white chocolate liqueur, matcha dust, white chocolate matcha macaron