

# TCRW 2026

**choose one dish from each course \$45**  
**recommended cider pairing with each course \$10**

## FIRST COURSE

### PAN ROASTED WALLEYE

french lentils, piquillo pepper coulis, micro salad GF  
recommended cider pairing, pear ginger by BLOM

### PUPUSA

corn, squash, chicken, cheese, pickled cabbage, salsa roja  
recommended sidra de tepache by uncle johns

### OYSTER ROCKEFELLER

oyster mushrooms, cashew cream, spinach, fresh herbs, brazil nut parmesan, panko GF V  
recommended cider pairing, jaybird by townline

## SECOND COURSE

### BISON SHORT RIBS

bourbon elderberry braise, rutabaga mash, collard greens GF  
recommended cider pairing, russet by two k farms

### PAPPARDELLE PASTA

chicken ragu, creamy leeks, peas, lemon gremolata, fresh dill  
recommended cider pairing, clear conscience by tandem

### YAKI UDON

cabbage, crispy tofu, black garlic vinegar, scallions, sesame V  
recommended cider pairing, cherry ginger by Taproot

## THIRD COURSE

### CHOCOLATE MOUSSE

raspberry, pistachio GF

recommended cider pairing, cinnamon girl left foot charley

### BLUEBERRY PUDDING CAKE VEG

recommended cider pairing, lavender by northern natural organics

### TIRAMISU v

recommended cider pairing, madagascar vanilla bean bourbon barrel aged by Taproot

## LOCAL FARMS & BUSINESSES

Taproot Farmstead, loma farm, omena organics, second spring farm, lakeview hill organics,  
raduno, guersney farms dairy, charlevoix cheese co,  
little ears provisions, higher grounds, grand traverse mushrooms

