

# Traverse City Restaurant Week

an appetizer, an entrée, and a dessert \$35

## Appetizers

Ravioli semolina pasta, herb chevre filling, oyster mushrooms, brown butter, madeira gelée, umami seasoning

Escargots + garlic cream, bacon, potato crust, black pepper-thyme gremolata

Pork Meatballs + herb sausage meatballs, Szechuan peppercorn sweet & sour, pickled fresno chiles, scallions, cilantro

## Entrées

Rabbit Confit + grilled, dark chocolate mole, beluga lentils, cumin & coriander carrots, pickled grapes, crispy shallots

Beef Short Rib + beet-brined & braised, root vegetable-horseradish gratin, brussels sprouts, beet chips, micro radish

Flounder + prosciutto-wrapped, fennel purée, braised fennel, dehydrated tomato, lemon confit, baby kale

## Desserts

Brown Butter-Pistachio Sable Cookie banana ice cream, salted caramel

Flourless Chocolate Cake + chocolate pudding, blood orange crème anglaise, cardamom whipped cream

---

*amical*

Regular Dinner Menu Selections

## Appetizers

Dinner Rolls sea salt & whipped butter 1 each

Olive Twists puff pastry, feta cheese, olive tapenade, orange pepper cream 14

Smoked Whitefish Pâté + scallions, light cream cheese, capers, house made spicy pickles, crostini, crackers 14

Cheese Plate + three cheese selections, Marcona almonds, seasonal jam, local honey, crostini, crackers 18

Jumbo Lump Crab Cakes jumbo lump crab meat, corn, bell pepper, caperberry remoulade, arugula 24

## Soups

Soup du Jour house prepared daily selection 6/9

French Onion Soup baked with melted mozzarella cheese & croutons 7/10

Tomato Soup en Croute our signature tomato soup baked with a puff pastry crust 12

## Salads

House Greens + artisan lettuce, parmesan cheese, grape tomato, creamy parmesan vinaigrette 9

Caesar Salad + romaine lettuce, croutons, shaved parmesan, Caesar dressing 12

amical salad + artisan lettuce, feta cheese, grape tomato, dried cranberries, tomato vinaigrette 11

## Entrées

Roasted Chicken + one half bird, herbs de provence, dijon cream, buttermilk mashed potatoes, broccolini 26

Mushroom Cassoulet + smoked walnut sausage, oyster mushrooms, black truffles, white beans, lentils, herb breadcrumbs, herb salad 28

Fresh Whitefish\* + choice of parmesan, fresh herb, nut crust or blackened, jasmine rice, broccolini 32

Faroe Island Salmon\*+ beluga lentils, cauliflower purée, brown butter cauliflower, cranberry verjus, lemony artichokes, watercress 34

Hanger Steak\*+ paprika-rubbed, grilled, confit potatoes, pickled peppers, saffron sofrito, mojo sauce, arugula 38

+Denotes a dish that can be prepared gluten free

\*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins