



Feb. 21- March 6  
Three courses \$35

## TCRW Menu

### First course

*Choice of:*

Arugula, feta, pea shoots, pickled beets, shaved asparagus, lemon oil, peppadew

Roasted butternut squash bisque, julienne apples, cilantro, pepitas

Braised beef cheek, charred tomato sauce, herb goat cheese, Fustini's Arbequina olive oil, grilled ciabatta

### Second Course

*Choice of:*

Lamb meatballs, curry potatoes, shaved jalapeño, pickled onion, chimichurri, lime yogurt, chili oil, toasted naan

Halibut, white beans, kale, Italian sausage, roasted tomato saffron broth, preserved lemon crema, fennel pollen, grilled ciabatta

Shiitake arancini, roasted fennel, kalamata olives, heirloom tomatoes, orange butter bean mash, almonds, fennel fronds, mint pesto

### Third Course

*Choice of:*

Chocolate baklava, almonds, honey, blood orange caramel, cardamom mascarpone Chantilly cream, pistachio dust

Honey cake, blueberry mousse, honey crystals, earl gray lemon syrup, macerated blueberries, bee pollen



## TCRW Culinary Craft Cocktails

Avocado Toast (ed)- Cognac, white crème de cacao, toasted sesame syrup, avocado puree, lime, saline, sesame seed brittle dust, chocolate biscotti  
avocado “toast” 12

Let’s Be Fronds- Gypsy vodka, fennel syrup, orange, Aperol, lemon,  
Prosecco bubbles, Absinthe spritz, fennel pollen 13

Nordic Mule- Norden Aquavit, cranberry jam, juniper syrup, fever tree  
ginger beer, lime, mint...10

Pure Blue MI Mocktail- Fustini’s Michigan blueberry shrub, muddled fresh  
blueberries, mint, lime, chamomile syrup, soda 7  
Add house rum, vodka or gin 4