

The Towne Plaza

Restaurant Week Menu 2020

1st Course Choice of

PEI Mussels Madeira cream, fresh herbs, crusty baguette

Roasted Pork Belly with fried green tomato, chevre medallion, red hot vinaigrette, micro greens

Pate Plate chicken liver pate, bread, mustard, cornichons, olives

Baked Brie puff pastry, apple butter, fresh fruit

Escargot with baguette, butter, white wine and fresh herbs

2nd Course Choice of

Grilled Romaine lemon vinaigrette, Parmigianino Reggiano, pancetta, crostini

Spinach Salad pork rind crouton, tomato, cucumber, ricotta salata, roasted tomato vinaigrette

Warm Kale Salad, chickpea, golden beet, mushroom, red onion, feta, olive, warm bacon vinaigrette

Wild Mushroom Bisque – Shiitake, Crimini, Oyster mushrooms, chicken stock, cream

3rd Course Choice of

Pulled Pork in Puff

Kansas City BBQ, arugula, creamy red hot vinaigrette

Michigan Pork Chop

Grilled, sweet potato, bourbon maple demi glaze, broccolini

10oz Strip Steak

Whipped russet potato, roasted tomato blue cheese butter, demi glaze, broccolini

*** Substitute 8oz of Certified Black Angus Beef Tenderloin for \$5 ***

Stuffed Quail

Basmati rice, andouille, Cajon broth, broccolini

Paella

Clam, shrimp, mussels, scallops, smoked chicken, saffron rice, pepper coulis, beurre blanc, broccolini

Fish of the Day

Fennel, tomato, leek broth, white beans, broccolini

Root Vegetable Gratin

Parsnip, turnip, rutabaga, carrot, potato, mushroom, fromage blanc, swiss chard with raclette cheese

Featured Wine

- Featured bubbles - \$6/22
- Featured white wine - \$6/22
- Featured red wine - \$6/22
- Special Selection - \$8/29

*** Substitute dessert course for 1st or 2nd course ***

Strawberry Shortcake

Flourless Chocolate Torte with Vanilla Bean Gelato

Tiramisu

Ice Cream Sandwich

White Chocolate Mousse