



TRAVERSE CITY RESTAURANT WEEK

choose one dish from each course \$35

FIRST COURSE

CRISPY POLENTA

polenta cakes, sweet corn puree, oishii shrimp, bell pepper coulis GF

RAVA DOSA

potato and chickpea masala, spinach, green apple chutney,
micro cilantro GF V

BRIE & APPLE ROSETTE PUFF

brie with apple rosette puff, fresh thyme, hot ice cider honey,
toasted pecans VEG

SECOND COURSE

CIDER BRAISED BONELESS SHORT RIBS

crispy celery root, mashed potatoes, shallot salsa verde GF

CHICKEN PAPRIKASH

potato dumplings, cider braised chicken thighs, creme fraiche, chive GF

KING TRUMPET "SCALLOPS"

seared king trumpet mushrooms, celery root puree, crispy kale, quinoa, cider jus GF V

THIRD COURSE

STICKY APPLE TOFFEE PUDDING VEG

PERRY POACHED PEAR

walnut tarte, green apple, vanilla tuile V GF



LOCAL FARMS & BUSINESSES

loma farms, omena organics, second spring farm, sleeping bear honey farm, natures acres, lakeview hill organics, two k cider, oryana co-op, taproot farmstead, northern natural organics, sanders