

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 VEG
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

