



Traverse City Restaurant Week

Choose an appetizer, an entrée, and a dessert for \$45

Appetizers

Country Pâté + rustic pork terrine, grain mustard, cornichons, greens, crackers

Caramelle Pasta fontina & ricotta-filled house-made pasta, smoked chicken thigh, toasted walnut brodo, herbs

Spinach Salad + Fustini's 18-year balsamic, mushroom conserva, fennel, parmesan frico, pickled shallots

Rye Crêpe smoked whitefish & salmon, preserved lemon, crème fraiche, dill, chives, caper relish

Entrées

Anavery Farm Pork Shoulder + white corn polenta, fennel, smoked apple chutney, hot honey gastrique

Celery Root Steak + mushroom velouté, celeriac remoulade, fines herbes, fried capers

Eagle Creek Rainbow Trout + manchego-potato purée, sage brown butter, marcona almonds, pickled peppers

Anavery Farm Lamb Chop + sumac-rubbed & grilled, sweet peas, rainbow carrots, white bean purée, curry mustard jus

Desserts

Coconut Macaroon chocolate ganache, dulce de leche, cookie crumble

Lemon-Ginger Frozen Yogurt + sweet tango apple, candied hazelnuts