
TRAVERSE CITY RESTAURANT WEEK
FEBRUARY 21 - MARCH 6, 2021

Warehouse
kiTchen
+
cork

COURSE ONE

WINTER CHEF SALAD

select greens | roasted baby beets | haricot-vert | smoked gorgonzola | candied pecans | crispy potatoes | butternut squash | ginger vinaigrette

TC WHITEFISH CHOWDER

lake superior smoked whitefish | yukon gold potatoes | applewood smoked bacon | grilled crostini

ARANCINI

confit chicken thigh | crisp panko | caramelized shallot + marjoram tomato sauce | aged parmesan | fresh basil

SPINACH + ARTICHOKE GATEAU

baby spinach | artichoke hearts | roasted garlic | housemade boursin | french feta | phyllo dough

COURSE TWO

FILET MIGNON

USDA choice tenderloin | oyster mushroom + spinach potato pave | capicola wrapped asparagus | fire roasted red pepper + soy jus-lie

CHILEAN SEA BASS

wild caught | caramelized garlic + fried rosemary broth | fingerling potatoes | roasted tomato | cipollini onion | braised baby carrot

SURF + TURF RISOTTO

gulf prawn | confit pork belly | toasted arborio rice | roasted teardrop tomatoes | smoked gouda | baby spinach

GRILLED STUFFED ZUCCHINI

tri-color quinoa | grilled winter vegetables | toasted cumin + marcona almond pilaf | queso fresco | smoked tomato sauce

COURSE THREE

BANANA BREAD PUDDING

homemade banana bread | mascarpone | candied pecan | spiced rum creme anglaise

APPLE COBBLER

warm spiced apple compote | cinnamon streusel crumble | moomers

LEMON CURD TART

meyer lemon custard | puff dough | fresh berries | wild berry whipped cream

