

WAREHOUSE KITCHEN | RESTAURANT WEEK

\$35/person | includes choice of one appetizer, one entrée, and one dessert

APPETIZER

WINTER HARVEST SALAD

select mixed greens, roasted beets, grape tomato, crispy potato, butternut squash puree, pumpkin vinaigrette

RISOTTO

pork belly, brussels sprouts, baby spinach, grape tomato, chickpeas

LOBSTER BISQUE

butter-poached lobster, lemon crème fraîche, chive, crostini

BURRATA + PROSCIUTTO

grilled baguette, cold-pressed olive oil, tomato jam, garlic confit, grape tomato + micro-basil, toasted pine nut, aged balsamic

ENTRÉE

FILET MIGNON

4 oz usda choice filet, grilled asparagus + baby carrot, bacon-horseradish mashed potatoes, roasted garlic + herb butter, cremini mushroom demi-glace

PORK RAGU

braised pork short ribs, herbed papardelle, shaved pecorino romano, crusty bread

BOUILLABAISSÉ

gulf shrimp, crab, lobster, black mussels + littleneck clams in a caramelized shallot-tomato broth with saffron rice and crusty bread

EGGPLANT NAPOLEON

layers of panko-breaded eggplant, spaghetti squash, tomato sauce, burrata + aged parmesan over roasted vegetable quinoa

DESSERT

CHERRY APPLE CRUMBLE

roasted apple-dark cherry compote, cinnamon-sugar streusel, old's farm maple caramel, moomer's vanilla fleck ice cream

CHEESECAKE

peanut butter + chocolate custard, oreo crumb crust, candied peanut topping, whipped cream

CHOCOLATE CREME

BRULEE

caramelized banana, espresso-dark chocolate whipped cream, fresh berries

HOTEL
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TRAVERSE CITY