



TC RESTAURANT WEEK

3-course menu \$45⁺⁺ | add wine pairing \$35

STARTERS

squash soup

roasted butternut, homemade brule marshmallow, candied pecan, spice oil
chateau grand traverse late harvest riesling

pear salad

arugula, port poached pears, ricotta salata, shaved radish,
marcona almond, orange grapefruit vinaigrette
mawby "sex" brut rose

cauliflower

manchurian fried cauliflower, piri piri rice crisps, cilantro
mari vineyards "simplissimus" sparkling riesling

MAINS

whitefish

pistachio crust, tomato fennel salad, basil gremolata, chive soubise
danzante pinot grigio

fried chicken

butter milk biscuits, pepper gravy, pimento jam, hot honey
mer soliel reserve chardonnay

beet ravioli

beet and mascarpone crème, crispy pork belly, brown butter,
fried shallots, fine herbs
planeta "la segreta" nero d'avola

DESSERTS

carrot cake

cream cheese frosting topped with toasted walnuts
chateau gravas sauternes

blackberry tartlet

chantilly and mint whipped cream, blackberry compote
vajra moscato d'asti

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 12/28/23

Aerie Chef De Cuisine Bryan Petrick | Executive Chef Auston Minnich