



TC RESTAURANT WEEK

3-COURSE MENU \$35

COURSE ONE

selection of one

baby wedge

buttermilk bleu cheese, peppered bacon, blistered tomato,
pickled red onion, balsamic gel

truffle potato & leek soup

chive oil, winter truffle, crispy potato

beet risotto

local honey, granola, mascarpone

COURSE TWO

selection of one

5 oz filet

boursin whipped potatoes, grilled broccolini, peppercorn bourbon creme

carbonara

spaghetti, yolk, parmesan, pancetta, black pepper

chicken

caraway braised cabbage, spätzle, mustard velouté

COURSE THREE

selection of one

cherry tiramisu

brandied cherries, creamy mascarpone filling, amaretto-soaked lady finger cake

michigan chocolate cake

rich devil's food cake, house-made american buttercream filling, fudge frosting

mille feuille

vanilla cremeux, salted caramel, lychee diplomat cream, candied hazelnuts

