

TRAVERSE CITY RESTAURANT WEEK

BOURBONS 72

SPECIALTY MENU

3-COURSES | \$35 PER GUEST

...: APPETIZERS :...

Choice of one

FRENCH ONION SOUP EN CROUTE

Caramelized onions, beef and marsala broth, gruyere and white cheddar stuffed puff pastry dome

CALAMARI FRITTI

Fried, semolina battered squid, blistered heirloom tomatoes, pickled sweet peppers, pistachio dust, romesco sauce

FRIED POLPETTE

Three USDA Prime beef meatballs, pomodoro, melted fresh mozzarella, cheddar toast, basil oil

MARINATED SHRIMP AND WATERCRESS SALAD

Chipotle marinated shrimp, watercress, grilled cucumber, black-eyed peas, heirloom cherry tomatoes, red onion, avocado dressing

...: ENTRÉES :...

Choice of one

OSCAR-STYLE MANHATTAN NEW YORK STRIP

6oz USDA Prime filet-cut strip loin, blue crab crabcake, asparagus, bearnaise, confit creamer potatoes

PAN SEARED GREAT LAKES WALLEYE

Crispy walleye filet, saffron risotto, edamame, beet syrup

SEAFOOD SCAMPI

Tiger shrimp, diver's scallops, masago, garlic, lemon, parmesan, Chardonnay, parsley, capellini, grilled baquette

PORK TENDERLOIN

Bacon-wrapped Michigan pork tenderloin, pineapple and coconut-infused jasmine rice, chili mango glaze, mango salsa, micro cilantro, shaved fresno chile

...: DESSERT :...

Sampler - enjoy all three

CARROT CAKE

Layers of pineapple infused carrot cake, cream cheese frosting, toasted walnuts, bourbon caramel

TOO MUCH CHOCOLATE CAKE

Chocolate custard cake, dark chocolate ganache, dark chocolate buttercream, dark chocolate sauce, shaved dark chocolate

BLACKBERRY CHEESECAKE

No-bake cheesecake, fresh blackberries, blackberry coulis, graham cracker crumble