

TRAVERSE CITY RESTAURANT WEEK

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# BOURBONS 72

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**SPECIALTY MENU**  
3-COURSES | \$45 PER GUEST | FEBRUARY 26 and MARCH 1 - 4

**...: APPETIZERS :...**  
*Choice of one*

**BEET, ARUGULA AND NASTURTIUM SALAD**  
Orange-poached Chioggia and red beets,  
goat cheese, arugula, spiced, candied pecans  
tossed in nasturtium citronette

**KOREAN MEATBALLS**  
Three Korean-spiced meatballs, sweet gochujang sauce,  
cilantro, toasted sesame seeds, and pickled fresno chilis

**HALIBUT CROQUETTE**  
Crisp panko-coated Halibut, Havarti, potato and white truffle oil croquette  
served over cucumber, pickled red onion and pineapple slaw,  
mango purée, peach and serrano hot sauce  
topped with micro cilantro

**...: ENTRÉES :...**  
*Choice of one*

**PORK SHANK**  
Braised and served with creamy black-eyed peas, aromatic  
vegetables, house-cured bacon, and a rich reduction sauce

**SMOKED SHRIMP AND GRITS**  
Stone ground grits with cheddar and gruyere, cilantro pesto,  
pine nuts and chili threads

**GRILLED SALMON**  
Charred sweet corn, lima bean, and baby heirloom tomato confetti,  
with a sundried tomato and dill choron sauce  
*filet grilled to medium*

**...: DESSERT :...**  
*Sampler - enjoy all three*

**Mini Key Lime Tart**  
*with whipped vanilla cream*

**Pecan and Caramel Brownie**  
*with chocolate sauce*

**Rose-Infused Olive Oil Cake**  
*with white chocolate drizzle*