

TRAVERSE CITY RESTAURANT WEEK

BOURBONS 72

SPECIALTY MENU

3-COURSES | \$45 PER GUEST | FEBRUARY 25 - MARCH 2

closed Monday & Tuesday

...: APPETIZERS :...

Choice of one

PÂTÉ DE FOIE DE VOLAILLE

House-made chicken liver pâté, infused with cognac, apple, and lemon, served with pickled vegetables and crispy baguette

SCALLOP CEVICHE

Tender bay scallops marinated in lime, coconut milk, and olive oil, accompanied by mango, avocado, chilis, and cilantro

CHOPPED THAI BEEF LETTUCE WRAPS

Marinated and flash-seared prime beef, chilis, scallions, and peanuts topped with sriracha aioli and cilantro

...: ENTRÉES :...

Choice of one

BEEF BOURGUIGNON en CROUTE

Slow-cooked prime ribeye, cremini mushrooms, house-cured bacon in red wine, topped off with a flaky puff pastry lid

SURF 'N' TURF

Grilled filet mignon, Cajun sautéed shrimp, served with haricot verts, and a creamy mascarpone pomme purée

SNOW CRAB LINGUINE

Snow crab sautéed in a cream stock, lemon, and tomato, tossed with linguine noodles, served with a side of grilled garlic ciabatta

...: DESSERT :...

Sampler - enjoy all three

Espresso Buckeye

topped with decadent ganache drizzle

Sour Cherry Bar

with shaved white chocolate

Banana Tartlet

served with Chantilly cream