



## TRAVERSE CITY RESTAURANT WEEK 2024 THREE COURSE EXPERIENCE \$35

### FIRST

#### CHICKEN AND ASPARAGUS ROULADE

PAN FRIED MOREL | PINOT NOIR SYRUP

#### QUICHE TARTLET

MUSHROOM DUXELLES | FUSTINI'S WHITE TRUFFLE OIL | BOURBON BACON-CARAMELIZED  
SHALLOT 'JAM' | FRESH CHIVE

#### SEARED AHI TUNA

CHARRED TOMATO VINAIGRETTE | MYER LEMON ARUGULA | BASIL OIL

### SECOND

#### MEDITERRANEAN SALAD

BELL PEPPER | CILIEGINE | ENGLISH CUCUMBER | RED WINE OREGANO VINAIGRETTE

#### BUTTERNUT SQUASH BISQUE

CHERRY GASTRIQUE | CANDIED PECANS

### PRINCIPAL

#### ESPRESSO RUBBED ORGANIC CHICKEN

BLACK TRUFFLE PÂTÉ | SAGE BEURRE ROUGE | GRILLED ASPARAGUS | BOURSIN MASHED  
POTATOES

#### ALASKAN HALIBUT

PAN SEARED | LUMP CRAB AND SAFFRON RAGOUT | TOMATO COULIS | POLENTA GALETTE  
BACON BRAISED SPINACH

#### SURF AND TURF

SRF BLACK LABEL WAY TENDERLOIN | BACON WRAPPED SHRIMP BROCHETTE | CABERNET  
DEMI-GLACE | POTATOES DAUPHINOISE | GRILLED ASPARAGUS

### FINALE

#### STRAWBERRY SHORT CAKE

GRAND MARNIER MACERATED STRAWBERRIES | FRESH BAKED SHORT CAKE | VANILLA AND  
MADAGASCAR BOURBON WHIPPED CREAM

#### FLOURLESS CHOCOLATE CAKE

CHOCOLATE ESPRESSO MOUSSE | WHITE CHOCOLATE GANACHE DRIZZLE | FRESH  
RASPBERRY



TO MAINTAIN THE INTEGRITY OF THIS MENU WE RESPECTFULLY ASK FOR NO SUBSTITUTIONS OR MODIFICATIONS.