



TRAVERSE CITY RESTAURANT WEEK 2025

★★★ THREE COURSE EXPERIENCE \$45 ★★★

FIRST

KOREAN BEEF

SRF BLACK LABEL TENDERLOIN | MISO FRIED RICE | GREEN ONION | HOISIN REDUCTION

STUFFED TOMATOES

COUSCOUS | KALAMATA OLIVES | MANCHEGO

TUNA & HALIBUT TARTAR

SESAME & HONEY MARINADE | PEPPADEW PEPPERS | CILANTRO | WASABI AIOLI
CRISPY WONTON

SECOND

BEET SALAD

ARUGULA | SHERRY VINAIGRETTE | ORANGE GOAT CHEESE | MARCONA ALMONDS

ROASTED TOMATO BISQUE

HEAVY CREAM | CONFIT PROSCIUTTO | PARMESAN FRICO

PRINCIPAL

WAYGU TENDERLOIN

DUXELLES COMPOUND BUTTER | CONFIT RED SKIN POTATOES | WHITE TRUFFLE OIL | ARUGULA

CHICKEN MOREL PASTA

LINGUINI | HEAVY CREAM | PORCINI | CREMINI | WHITE TRUFFLE OIL | PARMESAN

ALASKAN HALIBUT

LOBSTER SAFFRON RAGOUT | CHARRED TOMATO COUSCOUS | GRILLED ASPARAGUS

FINALE

A ROTATING SELECTION OF HOUSE MADE SELECTIONS

- 5\$ SUPPLEMENT



TRAVERSE CITY
RESTAURANT WEEK

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