



## Restaurant Week 2020

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✦ Three Course Experience \$25 ✦

### First

#### Diver Scallop

*Pan Seared | Mango Belini | Avocado Crema | Pickled Watermelon Radish*

#### Deconstructed Beef Wellington

*Grilled | Poulet Pâté de Foie | Wild Mushroom Duxelle | Red Wine Demi-Glace | Crisp Wontons*

#### Bone-In Chicken Wings

*Citrus Brie | Kaffir Lime & Gochujang Dry Rub | Bleu Cheese*

### Second

#### Charred Corn Chowder

*Green Chili Creme | Pickle Jalapeño*

#### Strawberry Buttermilk Salad

*Organic Greens | Salt Roasted Pistachio | Dried Cherry | Dusted Blueberry Chèvre*

### Third

#### Beef Tenderloin

*Hand Cut | Potato Croquette | Crispy Bacon Brussel Sprouts | Smoked Bourbon Peppercorn Cream*

#### Lobster Three Ways

*Char Grilled Lobster Tail | Lobster & Tarragon Risotto | Lobster Saffron Vinaigrette | Garlic Braised Greens*

#### Chicken Carbonara

*Pancetta | Peas | Black Pepper | Parmesan Cream | Egg | Linguini*

### Fourth

#### Caramel Apple Bread Pudding

#### Espresso Crème Brûlée

**TCRW**  
*Traverse City Restaurant Week*