



Restaurant Week 2021

✦ Three Course Experience \$35 ✦

First

Smoked Salmon Bao Buns

Wild Caught | Flash Fried | Citrus Crème Fraîche | Micro Cilantro | Caviar

Deconstructed Beef Wellington

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

Bone-In Chicken Wings

Cider Brine | Za'atar Sumac Rub | Roasted Garlic & Key Lime Crema

Second

Beet & Goat

Organic Greens | Fried Goat Cheese | Watermelon Radish | Red Onion | Pecan | Meyer Lemon Vinaigrette

Scottish Salmon Bisque

Dill Horseradish Foam

Third

Beef Tenderloin

*Hand Cut | Espresso & Ancho Crusted | Crispy Bacon Brussel Sprouts | Boursin Cheese Potato Croquette
Truffle Peppercorn Medria Sauce*

Arctic Char

Pan Seared | Bacon Braised Greens | Chick Pea & Heirloom Tomato Israeli Couscous | Yellow Curry

Organic Chicken

Pan Seared | Morel Mushroom | Sun-Dried Tomato | Marsala Dijon Cream Sauce | Linguine

Fourth

Turtle Cheese Cake

Poached Pear

Mulled Wine | Mascarpone

House-Made Cream Puffs

Chocolate & Vanilla Cream

TCRW

Traverse City Restaurant Week