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## Traverse City Restaurant Week 2021

Saturday, February 20th - Sunday, March 7th - Restaurant Week \$35 per person plus tax & gratuity



#### **Starters**

choice of one

Boathouse Salad, mixed greens, fresh mozzarella, cucumber, radish tomatoes, pine nuts, lemon vinaigrette gf

Wedge Salad, bacon, tomato, pickled red onion, buttermilk blue cheese dressing gf

Lobster & Shrimp Bisque, brandy, crème fraîche, chive gf

Substitute Morel Chanterelle Bisque for an additional \$5

### Main

choice of one

Surf & Turf, petite filet mignon & lobster tail, fingerling potatoes, asparagus, béarnaise gf
Braised Michigan Pork Shank, creamy risotto, baby carrots, rosemary gremolata, cider jus gf
Rice-crusted Rainbow Trout, farro, celery root, swiss chard, lemon-caper beurre blanc
Chicken Roulade, roasted carrots, fennel, radish, micro cilantro, tarragon cream
Sweet Potato Cake, chevre, carrot puree, red bell pepper, snap pea, and onion caponata
Add a Lobster Tail for an additional \$10

#### **Dessert**

choice of one

Chocolate Chiffon Cake, chocolate pistachio mousse, pistachio glaze, orange

Key Lime Cheesecake, macadamia-coconut crust, chantilly cream, strawberry gf

Creme Brulee Tart, caramelized sugar, cherry compote

