

TRAVERSE CITY RESTAURANT WEEK



course 1

chicken karrage

ginger and soy marinated crispy chicken thighs, cabbage slaw, spicy japanese mayo

gnocchi

house made potato gnocchi, wild mushrooms, shaved parmesan, lemon

romaine caesar

grilled romaine, house caesar, white anchovy, black garlic, focaccia crouton

grilled gulf shrimp cocktail

chilled marinated gulf shrimp, horseradish cocktail sauce, pickled slaw, grilled lemon

course 2

salmon

pan seared atlantic salmon, smokey fingerling potato salad with candied bacon, fava beans and pickled red onion, grilled asparagus, cider gastrique

orecchiette

spicy italian sausage, roasted red peppers, artichoke hearts, spinach, parmesan and pine nuts, olive oil

filet

petite filet mignon, rosemary mascarpone mash, sautéed broccolini, beef jus

pork

char grilled pork chop, sweet potato mash, maple chili glaze, brown butter brussels sprouts

course 3

chocolate lava cake

vanilla bean ice cream, raspberry coulis, fresh berries

cucumber sorbet

cucumber, yuzu

wine flight \$25

Boutari Moschofilero, Mantinia, Greece 2017

Duckhorn, merlot, Rutherford, Napa Valley, CA 2017

Warre's OTIMA 10 year Tawny Port

Aerie proudly works with Shetler's Dairy Farm, Werp Farm, Otto's Chicken, Zingerman's, Idyll Farms and Sleeping Bear Honey.

** Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Thank you. TCRW 2021*