



TRAVERSE CITY RESTAURANT WEEK 2023

THREE COURSE \$35

FIRST

SHRIMP ROLL

POACHED SHRIMP | CELERY | PICKLED ONION | FRIED CAPER AIOLI | DINNER ROLL

BRUSCHETTA

MARINATED TOMATOES | BASIL | GRILLED BAGUETTE | PARMESAN

TUNA CRUDO

OREGANO PESTO | LEMON ZEST | OLIVE OIL

SECOND

WINTER SALAD

BUTTERNUT SQUASH | BEETS | ARUGULA | CRANBERRY COULIS | LAVENDER DRESSING

FRENCH ONION

CARAMELIZED CHEESE BLEND | CROUTONS

ARUGULA SALAD

CANDIED SUNFLOWER SEED | PICKLED CARROTS | GOAT CHEESE | CELERY SEED VINAIGRETTE

THIRD

BOUILLABAISSÉ

CLAMS | MUSSELS | SCALLOPS | SHRIMP | GRILLED BAGUETTE

NEW YORK STRIP

CONFIT POTATO GALETTE | GRUYÈRE BÉCHAMEL | BALSAMIC BRUSSEL
SPROUTS | TEMPURA SHALLOT

SMOKED PORK CHOP

BACON RISOTTO | ARUGULA | SHERRY CITRUS EMULSION

FOURTH

BLACK & TAN

CHOCOLATE BROWNIE | SCRATCH MADE CARAMEL ICE CREAM | BOURBON
CHOCOLATE SAUCE | CANDIED PECANS

STRAWBERRY ICE CREAM

BASIL | BALSAMIC REDUCTION | WHIPPED CREAM

FLOURLESS CHOCOLATE CAKE

RASPBERRY SYRUP | MINT



TO MAINTAIN THE INTEGRITY OF THIS MENU, WE ARE NOT ALLOWING MODIFICATIONS TO THE DISHES