



Traverse City Restaurant Week 2021

Premeal

Udon Noodle Soup

Mushroom, Spinach, Carrot, Scallion, Miso Ginger Broth

Pork Lettuce Wraps

Hoisin BBQ Pulled Pork, Gem Lettuce, Apple Kimchi

Smoked Chicken Wings

*Crispy Fried, Serrano Honey Glaze,
Blue Cheese and Sweet Pickled Celery Salad*

Arugula Salad

*Fuji Apple, Beets, Almonds, Goat's Milk Gouda,
Roasted Shallot Sherry Vinaigrette*

Field Greens Salad

Smoked Blue Cheese, Poached Pear, Walnut, Champagne & Walnut oil Vinaigrette

Entrée

Panko Cod | 35

*French Beluga Black Lentils, Smoked Pepper Romesco Broccolini,
Smoked Tomato Beurre Blanc*

Smoked Beef Brisket | 35

*Texas Sausage Bread Pudding, Swiss Chard, Southern Style Pickled Pearl Onions,
Truffle Celeriac Slaw, Mushroom Ragout*

Smoked Pulled Pork & Ribs | 35

*German Style Potato Salad, Smoked Baked Beans, Pickles,
House Made Pullman Loaf, BBQ Sauce*

Smoked Lamb Bolognese | 25

Fresh Pappardelle, Herbs, Parmesan

Indian Makhani Curry | 25

*Brussel Sprouts, Bell Peppers, Carrots, Broccolini, Mint, Basmati Rice
Add Smoked Chicken | 35*

Dessert

Paris Brest | *Vanilla Buttercream, Fresh Berries*

Or

Chocolate Glazed Banana Cake | *Orange infused Crème Caramel, Hazelnuts*