



## **Traverse City Restaurant Week 2021**

### **Premeal**

#### **Udon Noodle Soup**

*Mushroom, Spinach, Carrot, Scallion, Smokey Asian 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 Halibut | 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, Red Wine Demi-Glace*

#### **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*