



Traverse City Restaurant Week 2023

Premeal

Potato Leek Puree

Dark Rye Croutons, Duck Confit, Crème Fraîche

Pork Belly Slider

Bourbon Mustard, Pickled Apple, Radish, Broccoli Kohlrabi Salad

Char Siu Beef Tri Tip

Shaved Butternut Squash, Mizuna, Serrano Chile, Peanut, Scallion

Smoked Shrimp Salad

Cajun Pepper Sofritto, Meyer Lemon, Smoked Paprika Aioli, Grilled Baguette

S&P Salad

Field Greens, Cucumber, Shaved Fennel, Grape Tomato, Pickled Red Onion, Corn Bread Crouton, Honey Mustard Dressing

Entrée

Pan Seared Red Grouper | 35

Dijon French Black Lentils, Heirloom Tomato, Olives, Capers, Watercress, Tarragon Beurre Blanc

Smoked Beef Brisket | 35

Brandy Bread Pudding, Kale, Prune Gastrique, Crushed Almond, St. Angel Triple Cream Brie, BBQ Glaze

Smoked Pulled Pork & Ribs | 25

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

Jerk Cornish Game Hen | 25

Coconut Creamed Rice, Pineapple Chutney, Fried Plantain, Sweet Pepper Arugula Salad

Mushroom Crepes | 25

*Farro, Pickled Fennel, Roasted Tomato, Grilled Broccolini, Feta, Hazelnut
Add Smoked Lamb Osso Bucco | 35*

Dessert

Sherry Strawberry Shortcake

Lemon Chiffon Cake, Pecan Crumb, Vanilla Orange Chantilly Cream,

Banana Cream Pie

Chocolate, Coconut Macaroon