



Traverse City Restaurant Week 2025

Premeal

Butternut Squash Puree

Tarragon Crème Fraîche, Ancho Oil, Cashews

Smoked Duck Crostini

*Whole Grain Mustard Whipped Goat Cheese,
Shaved Fennel, Arugula, Cranberry Orange Reduction*

Salmon Cakes

*Creole Aioli, Pickled Sweet Peppers,
Mustard Greens, Crispy Yucca Root*

Artichoke Spinach Stuffed Mushrooms

Asparagus Puree, Tomato Chutney, Parmesan Crisp

S&P Salad

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

Entrée

Grilled Mahi Mahi | 35

*Basmati Rice, Goan Vegetable Curry, Chinese Sweet Broccoli (Gai Lan),
Cucumber Mint Laban, Pita*

Smoked Beef Brisket | 35

Smoked Beef Striploin | 45

*Parsnip Whipped Potatoes, Roasted Baby Carrots & Leeks,
Pickled Onion Rings, Smoked Tomato Hollandaise*

Smoked Pulled Pork & Ribs | 25

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

Vegetable Harissa Couscous | 25

*Roasted Eggplant, Swiss Chard, Summer Squash, Red Onion, Sweet Peppers,
Moroccan Soft Cheese (Jben), Almonds*

Add Smoked Lamb Shoulder | 35

Dessert

Lemon Parfait

*Lemon Curd, Sweetened Grand Marnier Ricotta, Raspberry,
Toasted Almonds, Vanilla Sponge Cake*

Death by Chocolate Donut

*Warm Cinnamon Chocolate Doughnuts, Chocolate Ice Cream,
Caramel, Chocolate Bourbon Ganache, Espresso Crumb*