

MICHIGAN

FEBRUARY 21 - MARCH 6, 2021 \$35 for three courses

Appetizers

Chicken and Pretzel Satay with Pommery mustard dipping sauce

Lump Crab and Macaroni & Cheese Lollipops with Boursin cream and chive purees

Crawfish & Andouille Sausage Quesadilla sharp cheddar, smoked peppers and onions with Bayou remoulade

Flowering Kale Salad

red quinoa, garbanzo beans, sunflower seeds with a cranberry vinaigrette, garnished with fried sweet potato

Entrees

Fusilli Pasta with Rock Shrimp and Top Neck Clams with a black garlic cream sauce

Applewood Smoked Duck

with black cherry and mint gastrique, and served with multi grain pilaf and roasted Brussel sprouts

Tenderloin Palm Beach Seared Medallions

topped with lump crab, hearts of palm, Béarnaise sauce, and served with double Gloucester polenta and roasted Brussel sprouts

Pulled Chicken Pot Pie

garden vegetables with a herbed cream sauce in a garlic puff pastry shell

Desserts

Key Lime Mousse

in a chocolate graham cracker shell

Tempura Cheesecake

topped with warm mixed berry compote and streusel

Reflect Ice Cream: custom made just for us by Moomer's

vanilla bean ice cream with pieces of red velvet cake and white chocolate chips

hotels & suites.

255 Munson Ave (US-31) Traverse City, MI 49686 www.reflectbistro.com

Reservations strongly suggestioned

Also available for take-out 231-778-9000



