

ARTISAN



**2023  
TRAVERSE CITY RESTAURANT WEEK**

**\$45 PER PERSON ++  
\$30 WINE PAIRING**

**1ST COURSE**

**PEI OYSTER**

mignonette, oxtail carrot hot sauce  
Sentio, Brut, Prosecco, Italy

**SALAD VERTA**

local greens, fris ee, soft herbs, green goddess vinaigrette  
Brys Estate, Riesling, OMP '21

**HAMACHI CRUDO**

grapefruit, ginger, fresno chile, file crisp  
BOS, Blaufrakisch, OMP, MI '20

**DUCK CONFIT CROQUETTE**

pickled mustard seed, classic remoulade  
Walt La Brisa, Pinot Noir, Sonoma '18

**2ND COURSE**

**WILD MUSHROOM CAVATAPPI**

local oyster & shiitake mushroom, lemon crumb  
Jordan, Chardonnay, Russian River Valley '19

**SEAFOOD PAELLA**

jumbo shrimp, cod, boba rice, black garlic emulsion  
Henri Gaillard, Rose, Cotes De Provence '21

**SURF & TURF**

lobster "oscar", smoked potato pave, charred broccolini  
Luigi Pira, Nebbiolo, Langhe '19

**BLACK TRUFFLE CHICKEN POT PIE**

cracked pepper & pecorino crust, truffle jus  
Tornatore, Etna Rosso, Sicily, Italy '19

**3RD COURSE**

**LEMON TART**

toasted house marshmallow, blueberry pate de fruit  
Petit Guiraud, Sauternes '18

**STRAWBERRIES & CREAM**

strawberry mousse bomb, fresh strawberry, vanilla bean  
Carpano & Antica, Rosso, Vermouth

**AFFOGATO**

vanilla bean ice cream, fresh-pulled espresso, chocolate-hazelnut cookie  
Chateau Chantal, Entice