



TRAVERSE CITY RESTAURANT WEEK 2023

\$45 PER PERSON ++

\$35 WINE PAIRING

TAPAS

CHOOSE ONE

BISTEC TARTAR

TENDERLOIN | BAGUETTE | POTATO CHIPS

NUMANTHIA TERMES TEMPRANILLO, SPAIN

CEVICHE DE VIEIRA

SCALLOPS | AVOCADO | CORN TORTILLA CHIPS

GREEN AND SOCIAL VERDEJO, RUEDA, SPAIN '20

VEGETALES EN ESCABECHE

PICKLED GREEN BEANS | ASPARAGUS | CARROT |

BALSAMIC | VALDEON OR MANCHEGO

BIELER PERE ET FILS ROSÉ, COTEAUX D' AIX-EN-

PROVENCE '20

ENTRADA

CHOOSE ONE

SALMÓN

PAN SEARED SALMON | LEMON RISOTTO | SAUTÉED

BROCCOLINI

NOBILO SAUVIGNON BLANC, NEW ZEALAND '20

FILETE DE LOMO

NY STRIP | GARLIC GOAT CHEESE MASHED POTATOES

SAUTÉED BROCCOLINI

LOUIS MARTINI CABERNET SAUVIGNON, CALIFORNIA

'18

PORTOBELLO

PAN FRIED PORTOBELLO | SPINACH + CHICKPEAS |

CAULIFLOWER PUREE

MASO CANALI PINOT GRIGIO, TRENTINO ALTO-ADIGE,

ITALY '18

DULCES

CHOOSE ONE

FLAN

ORANGE CINNAMON CARAMEL

MAWBY SEX SPARKLING ROSÉ, LEELANAU

PASTEL DE CHOCOLATE

CHOCOLATE ALMOND CAKE | WINE POACHED PEAR

WHIPPED CREAM

GOOD HARBOR LATE HARVEST RIESLING,

LEELANAU '18

ADD ONS

TAPAS

BAHIA BOARD

BAGUETTE | CRACKERS | TOMATO CONFIT |

PICKLED RED ONION | TAPENADE | BOURSIN |

ROMESCO | PRESERVES | MANCHEGO | \$20

ADD SMOKED SALMON + \$9

ADD JAMÓN IBÉRICO + \$9

ADD CHORÍZO IBÉRICO + \$7

ADD CHEF'S CHOICE CHEESE + \$6

CROQUETAS

POTATO | POBLANO | BECHAMEL | MOLE | \$14

QUESO DE CABRE

GOAT CHEESE FRITO | HONEY | BALSAMIC

REDUCTION | \$12

BRAVAS

FRIED POTATO | TRUFFLE AIOLI | BRAVAS

SAUCE | \$12

PANCETA DE CERDO

CIDER BRINED + BRAISED PORK BELLY |

CANDIED WALNUTS | PICKLED APPLE ROSES |

MAPLE BRANDY GLAZE | \$20

ALBÓNDIGAS

BLEND OF VEAL + PORK MEATBALL | BRAVAS

SAUCE | MANCHEGO | \$16

ENSALADA

RÚCULA

ARUGULA | RED BEETS | GOAT CHEESE | LEMON |

OLIVE OIL | FRESH BLACK PEPPER | CANDIED

WALNUTS | \$12

COL RIZADA

KALE | WINE POACHED PEAR | ORANGE | ALMOND

GOAT CHEESE | ORANGE VINAIGRETTE | \$12