



## Restaurant Week 2026 – February 22 – 28

\$45 Per Person++    \$35 Optional Wine Pairing++

V – Vegetarian    gf – Gluten Free    df – Dairy Free

### *APPETIZER – Choose 1*

#### **Prime Filet Wontons- gf**

Ginger, charred kimchi, sweet soy reduction, miso aioli, pickled carrot

#### **Savory Shrimp Croquette**

Crisp-fried croquettes filled with shrimp, Boursin and cream cheese, and green onion.

Finished with Calabrian chili aioli

*Paired with: Acrobat Pinot Gris*

### *ENTRÉE – Choose 1*

#### **Elk Strip Loin (5 oz) – gf, df on request**

Red wine porcini reduction, parsnip purée, roasted carrots

#### **Gnudi alla Pesto – v**

Delicate ricotta dumplings dressed in freshly prepared basil pesto and roasted tomatoes, finished with aged Parmigiano-Reggiano

*Paired with: Imagery Pinot Noir*

### *DESSERT TASTING*

#### **Crème Brûlée & Dubai Cheesecake – v**

A composed dessert duo served together

*Paired with: Chateau Grand Traverse Late Harvest Riesling*

### **ENHANCEMENTS & UPGRADES**

- Elk Strip Loin Upgrade – 8 oz +16
- Prime Beef Tenderloin – 6 oz +20
- Butter-Poached Lobster Tail +22

In addition to the prix fixe menu, our full à la carte menu is available.