



ARTISAN



TRAVERSE CITY RESTAURANT WEEK 2024

45 per person

1ST COURSE

PEI OYSTERS **GF**

preserved lemon, classic mignonette

GREEN GODDESS **V VG**

local greens, pee-wee potatoes, soft herbs, green goddess vinaigrette

CAESAR SALAD **VG**

crispy polenta crouton, romaine, parmesan, capers, caesar dressing

JUMBO SHRIMP COCKTAIL **GF**

hatch chili dressing, tropical salsa

CALDO VERDE

linguiça sausage, kale, chicken broth

2ND COURSE

MAITAKE **VG V**

cauliflower puree, leek fondue, miso, mushroom dashi

SALMON

herb couscous, roasted artichokes, charred lemon vinaigrette

DUCK CONFIT

crispy bacon, sweet pea blini, pearl onion, watercress, port wine jus

BEEF SHORT RIB **GF**

root beer braise, espresso rub, parsnip, gremolata

3RD COURSE

HAWAIIAN GUAVA CAKE

roasted pineapple jam, coconut

FLUFFY CHEESECAKE

shortbread cookies, salted caramel