

ARTISAN



3-course Prix Fixe Menu | \$45 per person

COURSE ONE

GINGER TURMERIC SOUP

Tamarind | Greek Yogurt | Swiss Chard

MELON & CITRUS SALAD

Baby Gem Lettuce | Honeydew | Manchego | Charred Citrus

LEMON-TAHINI CAULIFLOWER

Capers | Riesling-Soaked Golden Raisins | Soft Herbs

AHI TUNA NACHOS

Sashimi-Grade | Wonton Chip | Wakame | Togarashi

COURSE TWO

MUSHROOM BOLOGNESE

Local Wild Mushrooms | Herb Pappardelle | Giardiniera

LOBSTER MAC & CHEESE

Maine Lobster | Lemon Crumb | Parmesan

CRISPY DUCK & WAFFLES

Duck Confit | Corn Custard Waffle | Sour Cherry

"SURF & TURF"

Grilled Hanger Steak | Crab & Truffle Fried Rice

COURSE THREE

FLUFFY CHEESECAKE

Salted Caramel | Ginger Snap Cookie

"PB & J" ICE CREAM SANDWICH

Housemade | Gabe's Ice Cream



TRAVERSE CITY
RESTAURANT WEEK

20% gratuity will be added to a party of 6 or more.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.