

# ARTISAN



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

## COURSE ONE

### SWEET POTATO

miso, orange, ricotta, peanut salsa macha

### LOBSTER ARANCINI

roasted lobster, carnaroli, yuzu aioli

### WINTER CABBAGE SALAD

wilted red cabbage, golden raisin, almond, green goddess

### POTATO & LEEK BISQUE

dill, horseradish, brioche crouton

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## COURSE TWO

### BUTTERNUT SQUASH FARROTTO

kale, crispy chickpeas, parmesan

### SALMON "A LA PLANCHA"

whipped potato, caper, charred fennel velouté

### BLACK TRUFFLE "CACIO E PEPE"

gemelli, black pepper, pecorino

### WAGYU HANGER STEAK AU POIVRE

6 oz., parsnip mousseline, pickled pepper, onion jam

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## COURSE THREE

### BISCOFF TRES LECHES

biscoff cookie, sponge cake, milk



TRAVERSE CITY  
RESTAURANT WEEK

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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.*