



RESTAURANT

NIIJII Restaurant was designed with cultural touches celebrating the heritage of our owners, the Grand Traverse Band of Ottawa and Chippewa Indians. Niijii is the Anishinaabe spelling for "friend."

TC RESTAURANT WEEK

3-COURSE DINNER MENU \$25

COURSE ONE

selection of one

BRULEE BRIE

fig carpaccio, truffle

AJO BLANCO

cold almond soup, EVOO, champagne grape slices

COURSE TWO

selection of one

SHERRY ROASTED SEA BASS MEDALLION

black garlic celeriac puree, pave potato, sesame twill

FENNEL CURED PORK BELLY

mustard seed demi, pistachio, carrot puree, zucchini flower

COURSE THREE

selection of one

PUT THE KEY LIME IN THE COCONUT

coconut mascarpone cream, fresh kiwi, key lime swiss meringue

STRAWBERRY ALMOND SYMPHONY

almond financier, strawberry confit, rose water gelee, almond butter crumbles



TRAVERSE CITY
RESTAURANT WEEK