



Traverse City Restaurant Week

February 22-28, 2026

3-Course Menu \$35

- First Course -

Seared Halloumi with Fig, Mint & Citrus-Honey Drizzle

Golden halloumi with sweet figs, fresh mint, blistered tomatoes, citrus honey and a pistachio dukkah

- Second Course -

Braised Short Ribs, Parmesan Polenta & Honey-Glazed Root Vegetables

Slow-braised short ribs served over silky parmesan polenta with honey-glazed winter vegetables, finished with a bright citrus gremolata and a rich red wine jus

- Third Course -

Pear & Cranberry Galette, Ice Cream & Bourbon Caramel

Spiced pears and tart cranberries baked under a golden crust, served warm with vanilla ice cream, bourbon caramel and candied walnuts