



# Traverse City Restaurant Week 2021

*A THREE COURSE EXPERIENCE FOR \$35*

## *APPETIZERS*

Beef Tenderloin  
Sesame Ginger Glaze | Shrimp Fried Rice

Scallop and Jumbo Shrimp  
Caper Vinaigrette | Butternut Squash Hash | Chili infused Maple Syrup

## *SOUP OR SALAD*

Arugula  
Wild Arugula | Warm Bacon Dressing | Brown Butter Brioche Croutons | Crispy Veal Bacon | Gruyere

Squash Bisque  
Butternut Squash | Candied Pecans | Cherry Gastrique

## *ENTRÉES*

Chicken Carbonara  
Brown Butter Braised Chicken | Peas | Herb Fettuccine | Veal Bacon

Surf & Turf  
USDA Prime NY Strip | Bacon Wrapped Prawn | Potato Boulangere | Lobster-Brandy Veloute | Seasonal Vegetable

Halibut  
Butter Poached Jumbo Lump Crab | Asparagus | Red Wine-Tarragon Hollandaise | Citrus Risotto

## *DESSERT*

Salted Caramel Custard  
Whipped Cream | Caramel Brittle

Strawberry Ice Cream  
Scratch Made | Crystalized Basil | Balsamic Syrup

Flour-less Chocolate Cake  
Whipped Cream | Raspberry Syrup



**TCRW**  
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