



## TRAVERSE CITY RESTAURANT WEEK 2022

### THREE COURSE EXPERIENCE \$35

#### FIRST

##### GOAT CHEESE CROQUETTE

PANKO PISTACHIO CRUSTED | CHERRY GASTRIQUE | FRIED SAGE | NUTMEG

##### SURF & TURF FRIED RICE

MARINATED BEEF TENDERLOIN | SHRIMP FRIED RICE

##### LAMB SLIDER

BRIOCHE BUN | FETA & MINT TAPENADE | ARUGULA | DIJON MUSTARD

#### SECOND

##### ROASTED ROOT VEG SALAD Gf

BEETS | PARSNIPS | RADISH | WILD ARUGULA | WARM BACON DRESSING

##### FRENCH ONION

THREE CHEESE BLEND | CROUTONS

#### THIRD

##### SEAFOOD PAELLA Gf

MUSSELS | CALAMARI | SHRIMP | SAFFRON RISOTTO

##### BEEF TENDERLOIN Gf

5OZ FILET | PARMESAN POTATO PAVÉ | CHARRED HEIRLOOM TOMATO DEMI | GARLIC PROSCIUTTO

##### HONEY CHICKEN

CRISPY FRIED CHICKEN BREAST | HONEY DRESSING | MASHED POTATO | ROASTED BRUSSEL SPROUTS

##### GRILLED SWORDFISH

TOASTED COUSCOUS | SPINACH | PICCATA SAUCE

#### FOURTH

##### SALTED CARAMEL CUSTARD Gf

CARAMEL BRITTLE | WHIPPED CREAM | KOSHER SALT

##### STRAWBERRY SHORTCAKE

WARM SHORT CAKE | MACERATED STRAWBERRY

##### BLACK & TAN

CHOCOLATE BROWNIE | SCRATCH MADE CARAMEL ICE CREAM | BOURBON CHOCOLATE SAUCE | CANDIED PECANS

