



★★★ HARRINGTON'S RESTAURANT WEEK 2026 ★★★

Three Course Experience \$35

★★★ FIRST ★★★

CARAMELIZED APPLE SALAD

Mixed Greens | Candied Pecans | Gorgonzola Cheese | Honey Vinaigrette

TOMATO GNOCCHI SOUP

Heirloom Tomato | Cream | Parmesan | Ricotta Gnocchi

★★★ SECOND ★★★

SEAFOOD WONTON

Scallop | Lobster | Chive | Cucumber Slaw

BEEF TENDERLOIN RILLETTE

Crostini | Shallot | Horseradish Sauce | Chive

ROASTED BRUSSEL SPROUTS

Parmesan Cheese | Caesar Dressing | Fustini's White Truffle Oil | Crispy Prosciutto

★★★ THIRD ★★★

SCALLOP GNOCCHI

Garlic | Saffron Cream | Parmesan

ALASKAN HALIBUT

Seared | Blistered Cherry Tomato Risotto | Lemon Caper Beurre Blanc | Seasonal Vegetable

SURF & TURF

Petite Beef Tenderloin | Butter Poached Lobster | Fondant Potato | Seasonal Vegetable

★★★ DESSERT ★★★

CREME BRÛLÉE FRENCH TOAST

Fresh Strawberry | Vanilla Bean Creme Anglaise

ROTATING SELECTION OF SEASONAL DESSERTS

Add a dessert course for \$5



TRAVERSE CITY
RESTAURANT WEEK