



**TRAVERSE CITY RESTAURANT WEEK**

**FEBRUARY 24 – MARCH 2, 2019**

★ *3 course tasting menu, \$25* ★

**FIRST COURSE**

*choice of one*

**POTATO LEEK SOUP**

*crisp Brussels sprouts, lemon, cream*

**ARUGULA & CHICORY**

*deviled egg, avocado, pistachios, roasted Vidalia onions, chive vinaigrette*

**SHRIMP SCAMPI DIP**

*mozzarella, Parmesan, red peppers, lemon, garlic, parsley, fried pita chips*

**THÜRINGER ROSTBRATWURST**

*griddled house sausage link, caraway & marjoram, sauerkraut, pink lady apples, stout mustard*

**SECOND COURSE**

*choice of one*

**STUFFED ACORN SQUASH**

*Lebanese seven spice dusted & roasted, caramelized onion, mushrooms, long grain rice, red lentils, cumin, crispy fried onions, watercress*

**ATLANTIC HAKE MARINIERA**

*sautéed, pan-fried soft bread, saffron rice, sweet peppers, tomatoes, capers, Kalamata olives, chiles*

**CHICKEN KIEV**

*Panko breaded & sautéed, garlic & herb butter, wild rice, wheatberries, cous cous, kale & roasted turnips*

**LONG ISLAND DUCK BREAST**

*juniper-bay leaf brined & hard-seared, roasted potatoes & colored carrots, maple orange glaze, sweet potato chips*

**TRUFFLED BEEF & VEAL MEATLOAF**

*cremini mushrooms, onions, whipped parsnips & potatoes, peppered spinach*

**THIRD COURSE**

*choice of one*

**BLOOD ORANGE CHEESECAKE**

*pistachio praline*

**MILLIONAIRE SHORTBREAD**

*house-made shortbread topped with caramel & chocolate ganache*

**BLUEBERRY-MINT SORBET**

*fresh mint, raspberries*