



**TRAVERSE CITY RESTAURANT WEEK**  
**FEBRUARY 23 – FEBRUARY 29, 2020**  
★ 3 course tasting menu, \$25 ★

**FIRST COURSE**

*choice of one*

**POTATO LEEK SOUP**

*crisp Brussels sprouts, lemon, cream*

**MIXED GREENS**

*avocado, green pepper, seedless cucumbers,  
macerated tomatoes, herb vinaigrette*

**SHRIMP SCAMPI DIP**

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

**BRATWURST**

*griddled house sausage link, sauerkraut,  
roasted 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, yogurt*

**ATLANTIC COD**

*battered & fried, redskin potatoes with dill & black pepper,  
broccolini, tartar sauce*

**CHICKEN CORDON BLEU**

*Panko & Parmesan breaded & pan-fried, Swiss & smoked ham stuffed,  
whipped root vegetables, stone ground mustard & lemon, toasted seeds*

**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, Dauphinoise potatoes,  
spinach, sauce Bordelaise*

**THIRD COURSE**

*choice of one*

**CARROT CAKE**

*vanilla cream cheese frosting*

**FUDGE BROWNIE**

*bourbon vanilla bean ice cream*

**PEACH & HONEY SORBET**

*whipped almond cream*