



AMUSE BOUCHE

the days select offering from the chef

STARTERS

Field Salad

mixed greens, pickled red onion, cucumber, gorgonzola, candied pecans,
Traverse City tart cherry vinaigrette

Left Foot Charley "Missing Spire" Riesling, Leelanau Peninsula, MI 2018

Gnocchi

sweet potato gnocchi, tomato bacon jam, baby spinach, brown butter crumb

Böen Pinot Noir, Monterey, Sonoma, Santa Barbara Counties, CA 2018

Crab Crostini

marinated jumbo lump, edamame pate, pickled red onion, capers, tomato bruschetta,
garlic crostini

Black Star Farms "Arcturos" Pinot Gris, Old Mission, MI 2018

Chicken Karrage

ginger and garlic marinated crispy chicken thighs, cabbage slaw, spicy Japanese mayo

Carelli "Carla Chiaro" Malbec, Mendoza, Argentina 2015

MAINS

Chicken

pan seared airline breast, sweet potato puree, blistered brussels sprouts, maple
whiskey cherry chutney

Badia a Coltibuono Chianti Classico DOCG, Italy 2017

Risotto

English peas, pancetta, shaved parmesan, crispy potato

Au Bon Climat, Chardonnay, Santa Barbara County, CA 2017

Steak Frites

6oz center cut filet mignon, house cut frites, bordelaise

Duckhorn, Cabernet Sauvignon, Rutherford, Napa Valley, CA 2017

Salmon

grilled Atlantic salmon, smoky fingerling potato salad with fava beans, pickled onion
and candied bacon, grilled asparagus, cider gastrique

Mari Vineyards "Troglodyte Bianco" Old Mission Peninsula, MI 2016

DESSERT

New York Cheesecake

whipped crème, fresh berries, raspberry coulis

Romieu-Lacoste, Sauternes 2015

Brownie

house made warm double chocolate brownie, Moomers vanilla ice cream, fresh berries

Bowers Harbor Vineyards "Whaleback" Riesling, MI 2018

*Listed wine pairings may be added for an additional \$30 per person.
Ask about our selection of wine, beer, cocktails and non-alcoholic beverages.*