



greater kalamazoo restaurant week

FEBRUARY 20 – MARCH 1

\$10 PLATES

TEMPURA CAULIFLOWER BITES

Parsnip purée, grana, truffle

BRIE + CRANBERRY CANAPÉS

Balsamic reduction

SMOKED SALMON MOUSSE

Smoked salmon mousse, cucumber rounds, blackberry, pickled red onion, dill, salmon roe

TWO COURSES FOR \$45

CHOICE OF SOUP OR SALAD

BRICK-FIRED FRENCH ONION

HOUSE

Greens, feta, grape tomato, cucumber, onion, kalamata olive, peppercorn vinaigrette

WEDGE

Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

SEASONAL SOUP

CAESAR

Garlic crouton, crispy capers, cured yolk, grana, white anchovy, caesar dressing

APPLE + GORGONZOLA SALAD

Baby spinach, arugula, cucumber, tomato, toasted almonds, ginger soy vinaigrette

CHOICE OF ENTRÉE

PORK RIBEYE

Farro, spinach, roasted tomato, grana, grilled broccolini, chimichurri

ROASTED CHICKEN BREAST

Crispy prosciutto, arugula + shaved fennel, dried apricot + almond rice, saffron beurre blanc

SHRIMP RISOTTO

Bacon lardon, asparagus, roasted tomato, sage cream, crispy leeks

**Ask your server to make this dish vegetarian*

\$5 DESSERT

BROWN BUTTER BUNDT CAKE

Strawberry rhubarb compote + orange mascarpone cream

COCKTAIL COMPETITION ENTRY

BLUES TRAVELER — 12

A state of affairs, a state of emotions

Lunazul Blanco / Green Door Blueberry / Hibiscus Syrup / Lime / Cointreau / Becherovka

VOTE!

