

{Restaurant Week 2012}

Three Course Lunch \$22

First Course Selection:

Roasted Pumpkin Gnocchi: hazelnut cream sauce, fried sage

Lyonnais Salad: poached egg, frisee, warm bacon- mustard vinaigrette

New England Clam Chowder: corn, bacon, house made oyster crackers

Main Course Selection:

Snake River Sturgeon: roasted root vegetables, corn puree, watercress

Potato and Cheese Pierogi: caramelized onions, sour cream

Apple Cider Braised Pork Shoulder: butternut squash-maple puree

Dessert Course:

Brown Sugar Cheesecake
Bourbon Sauce, Caramelized Bananas

Dark Chocolate Soufflé Cake
Peanut Butter Sauce, Salted Caramel Ice Cream

Michigan Apple Pie
Cider Caramel, Vanilla Bean Ice Cream