



**CHARTREUSE
KITCHEN & COCKTAILS**

15 E. Kirby, Suite D | Detroit 48202 | 313.818.3915 | \$39
Hours: Tue. - Thur. 5 p.m. - 9:30 p.m.
Fri. - Sat. 5 p.m. - 10:30 p.m.

Choose up to 3 out of the 4 courses provided.
Menu is subject to change. Please ask your server for more information.

One

Bison Tartare

*black garlic, scallion, grilled bread,
corn bread crumbs, fried garlic, sweet potato*

Pastrami Salmon

*smoke, blackberry mostarda,
chevre, corn bread, poblano dust*

Semolina Gnocchi

*mushroom confit, arugula, pearl onion,
chili flake, sage, broth*

Masa Tots

*black bean, avocado, pickled tomato,
cilantro, sour cream*

Kielbasa

red cabbage mostarda, cheese mousse, herbs

Two

Twice Cooked Egg

*werp farms greens, farm egg, brussels
sprouts, salty cheese, warm shallot vinaigrette*

Werp Farms Beets

*pearl onion, radish, garlic,
seeds, arugula, yogurt*

Waldorf Salad

celeriac, goat cheese, pistachio, apple, cranberry, pomegranate

Three

(one per guest)

Cap Steak

roast onion, mushroom, potato, arugula pesto

Kabocha Squash Agnolotti

rye pasta, parmesan, rapini, leek

Branzino

romesco, grilled vegetable, chimichurri

Rohan Duck Breast

*Canadian Lakes wild rice,
coconut curry, pomegranate*

Braised Lamb Shoulder

fregola pasta, sheridan acres beans, haricot vert, greens, carrot, parmesan

Four

Madagascar Vanilla Pudding

*basil syrup, blueberry, bourbon chantilly,
rosemary cookie*

Chocolate Chips

*dark chocolate ganache, banana,
peanut, fried wonton, matcha*

Orange You Glad I Didn't Say Pine Nut?

*pine nut cream, whole wheat cake,
orange curd, pine meringue*

The Parsnip Who Wanted To Be A Carrot Cake

*bay leaf mousse, parsnip puree,
granola, spiced tea*