



DETROIT RESTAURANT WEEK
February 22 - March 3, 2019

presented by



Cliff Bell's

2030 Park Ave. | Detroit 48226 | 313.961.2543 | \$39
Hours: Tue. - Fri. 5 p.m. - 12 a.m. | Sat. 5 p.m. - 12:30 a.m.
Sun. 4 p.m. - 9 p.m.

First

Oysters "Rockefeller"

baked with spinach, cream, parm, and pancetta

Cliff's Chop Salad

romaine, chick peas, peppers, mozzarella, pepperoncini, creamy vinaigrette (v,gf)

Pasta e Fagioli

rustic pasta and bean soup, winter squash and tomato broth (v)

Second

Coq Au Vin

braised Otto's farm chicken, foraged mushrooms, cippolini onions, red wine jus

Petit Filet of Beef

sauce "Marchand du Vin", roasted potatoes, creamed spinach (gf)

Crispy Duck Leg

sauce a 'lorange, braised French lentils, charred rapini (gf)

Kabocha Squash Agnolotti

house made pasta, crispy chestnuts, light vermouth crème (v)

Dessert

Double Chocolate Cake

candied cherries and orange

Mascarpone Cheesecake

spiced macerated berries

V=vegetarian
Gf=gluten free