



**DETROIT** RESTAURANT WEEK  
February 22 - March 3, 2019

presented by



1454 Gratiot Avenue | Detroit 48207 | 586.850.0205 | \$29  
Hours: Mon. - Thurs. 4 p.m. - 10 p.m. | Fri. 4 p.m. - 11 p.m.  
Sat 9 a.m. - 2 p.m., 4 p.m. - 11 p.m.

## First Course

### Classic Caesar

*Baby romaine hearts, cornbread croutons,  
shaved parmesan, caesar dressing*

### Mini Crab Cake

*Lump crab cake, drizzled with a spicy remoulade  
& topped with a fennel & dill slaw*

### Risotto Croquettes

*Deep-fried parmesan risotto croquettes, served with  
an herb cream sauce & roasted tomatoes*

### BREAD + BUTTER

*sourdough, cultured butter + smoked apple butter (vg)*

### YAMS

*confit scarlet yams, maple brown sugar aioli,  
nori dust, toasted sesame, pickled cipollini onions*

### KALE CAESAR

*red and green kale, bacon lardons, sourdough croutons,  
caramelized onions, grilled leeks, creamy caesar dressing, shaved pecorino*

## Second Course

### CHICKEN TAGINE

*roasted chicken, north african tomato and chickpea stew, soft boiled egg, aromatic rice, moroccan mint,  
chicken skin crumble ( gf )*

### STEAK

*grass- fed coulot, black garlic sauce white onion puree, roasted garlic butter*

### SHRIMP SCAMPI

*house made linguini, okemos shrimp, garlic butter sauce, spring peas, pecorino*

### ACORN SQUASH

*maple roasted acorn squash, roasted honey nut squash puree, wild rice blend, pickled cranberries + sage,  
spicy candied pecans, sunchoke + shallot gravy (v + gf)*

## Third Course

### SKILLET COOKIE

*rotating flavor*