



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

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