



DETROIT RESTAURANT WEEK
February 22 - March 3, 2019

presented by



511 W. Canfield St. | Detroit 48201 | 313.831.9470 | \$39
Hours: Mon. - Thur. 5 p.m. - 10:30 p.m. | Fri. - Sat. 5 p.m. - 12 a.m.
Sun. 5 p.m. - 8 p.m.

1st

(choice of)

Crab and House Made Asiago Gratin

Creamy, zesty dip accompanied by crackers

Vegetarian Portobello Mushroom Soup

2nd

(choice of)

Seafood Dinner Chowder

Scallop, salmon, squid and mussels with Yukon Golds in tomato broth, spiked with herbs just snipped from our greenhouse

Deetroit Prime

Roasted beef with horseradish mayonnaise and au jus over mashed potatoes

Vegetarian Wild Mushroom Ravioli

Mixed wild mushrooms in tender pasta in porcini, shiitake and portobello marsala sauce

Pistachio Encrusted Lamb

A trio of marjoram scented, pistachio encrusted lamb chops with apricot and herb couscous

3rd

(choice of)

Carlotta Chocolatta Ice Cream Cheesecake

Double chocolate cheesecake wrapped in coffee ice cream, coated with bittersweet hot fudge & sprinkled with ground espresso

Raspberry Tiramisu

"Pick me up" in Italian. Espresso laced lady fingers layered w/mascarpone, grated chocolate, raspberry & espresso, dusted in cocoa

Grand Marnier Blueberry Bread & Butter Pudding

Fresh blueberries baked in a liqueur spiked custard served warm, topped with cream sauce & whole berries