



DETROIT RESTAURANT WEEK

February 16-25, 2018

Plitt Bells

2030 Park Avenue || 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. (not participating on 2/18)

FIRST COURSE:

Michigan Mushroom Ragù

(Wild mushroom blend, shaved asparagus, herbs, lemon and grilled bread)

-or-

Crispy Pork Ribs

(Dry rubbed, with citrus maple chili glaze and white sesame seeds)

-or-

Caesar Salad

(Prepared with romaine hearts, Parmesan, anchovy tempura, croutons and house dressing)

-or-

Soup du Jour

(Please ask server for the daily selection)

SECOND COURSE:

Organic Irish Salmon

(Served over sautéed broccolini, mushrooms, white onion and red pepper flakes)

-or-

Char-grilled Filet

(Prime six-ounce tenderloin, served with whipped potatoes, Marchand de Vin and asparagus)

-or-

Truffle Gnocchi

(Served with tricolor carrots, broccolini, spinach cream and Parmesan)

-or-

Chicken Paillard

(Served with arugula salad, almonds, Parmesan and white truffle oil)

THIRD COURSE:

Blueberry Cobbler Cheesecake

(White chocolate cheesecake, with vanilla cream cake and wild blueberries)

-or-

Chocolate Pudding Cake

(Chocolate pudding between two layers of dark, moist chocolate-drenched chocolate cake)