



# DETROIT RESTAURANT WEEK

February 16-25, 2018



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19614 Grand River Avenue || Detroit 48223 || 313.766.5728 || \$29  
Hours: Tue. - Sat. 4 p.m. - 8 p.m.

## FIRST COURSE:

### **Ethiopian Cabbage Soup**

(Prepared with green cabbage, collard greens, red lentils, yellow potato and onion, stewed in a curry broth)

-or-

### **Kale Salad**

(Prepared with kale massaged in a housemade sesame dressing, sun-dried tomatoes and sesame seeds)

-or-

### **Nachos**

(Prepared with lettuce, tomato, avocado, olives and walnut meat over yellow corn chips with a cashew cheese drizzle)

## SECOND COURSE:

### **BBQ Tofu**

(Prepared with locally-sourced organic tofu, dipped in a sweet BBQ sauce, and served with curried potato salad, smoky collard greens and baked beans)

-or-

### **Sweet and Sour “Chicken”**

(Prepared with vegetable fried rice, topped with our Southern fried tofu bites, and served with sesame broccoli)

-or-

### **“Fish” Fry Platter**

(Prepared with “catfish” tofu, vegan coconut shrimp, spaghetti, hush puppies and creamy coleslaw)

-or-

### **Lasagna**

(Prepared with brown rice noodles, baby spinach, tofu ricotta and sun-dried tomato basil sauce)

## THIRD COURSE:

### **Avocado Pudding**

(Creamy chocolate mint pudding)