



DETROIT RESTAURANT WEEK

February 16-25, 2018



30 Clifford Street || Detroit 48226 || 313.961.1600 || \$39
Hours: Mon. - Thur. 5 p.m. - 11 p.m. | Fri. 5 p.m. - 12 a.m. | Sat. 4 p.m. - 12 a.m.

FIRST COURSE:

Crispy Brussels Sprouts

(Prepared with sriracha, honey and lime)

-or-

East Coast Oysters

(Prepared with Mawby Detroit Sparkling mignonette, lemon and cucumber)

-or-

French Onion

(Prepared with crusty baguette, melted Swiss, Vidalia onion and Skënderbeu brandy)

SECOND COURSE:

Roasted Cauliflower Risotto

(Prepared with lemon herb crust and Parmigiano-Reggiano)

-or-

Maple Salmon

(Served with delicata squash purée, winter citrus, fennel and arugula)

-or-

Steak Frites

(Prime ribeye, served with Detroit Zip, and garlic & rosemary fries)

THIRD COURSE:

Italian Lemon Mascarpone Cake

-or-

Fried Oreos