



# DETROIT RESTAURANT WEEK

February 16-25, 2018

THIRTIETH ANNIVERSARY



LOCALLY GROWN SINCE 1988

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300 River Place Drive || Detroit 48207 || 313.567.4400 || \$39  
Hours: Tue. - Thur. 5:30 p.m. - 10 p.m. | Fri. - Sat. 5:30 - 11 p.m.

## FIRST COURSE:

### Granny Apple & Endive Salad

(Prepared with warm double cream Brie, arugula, toasted walnuts and maple cider vinaigrette)

-or-

### Golden & Ruby Beet Salad

(Prepared with chèvre, tangerine segments, crushed pistachio, pomegranate arils and pomegranate vinaigrette)

-or-

### Jumbo Lump Crab Cakes

(Served with cider & three mustard-braised red cabbage)

## SECOND COURSE:

### Maple-brined Duck Breast

(Served with parsnip & pearl barley, cranberry Pinot Noir reduction, seared foie gras and crispy leek salad)

-or-

### Roasted Spaghetti Squash Bowl

(Prepared with crispy Brussels sprouts, red and yellow beets, Recovery Park baby carrots and blood orange vinaigrette)

-or-

### Wild Salmon Fillet

(Served with truffled wild mushroom risotto, broccolini and rosemary beurre blanc)

-or-

### Herb-crusted Prime Rib of Beef, 10 ounces

(Prepared with crispy Yukon Gold and Maytag blue cheese cylinder, rosemary essence and roasted Recovery Park carrots)

## THIRD COURSE:

### Dark Chocolate Raspberry Martini

(Served with housemade pistachio ice cream)

-or-

### Ginger & Vanilla-scented Pound Cake

(Served with Meyer lemon glaze)

## ENTREE ADD-ONS and SIDES:

Extra-Cut Prime Rib of Beef (16 ounce) 12  
Béarnaise Sauce 5 / Foie Gras 12  
Oscar-style w/Lump Crab Meat & Béarnaise 12  
Side of Grilled Asparagus 6