



DETROIT RESTAURANT WEEK

February 16-25, 2018



511 West Canfield Street || Detroit 48226 || 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.

FIRST COURSE:

House-cured Salmon

(Served with capered cream cheese, egg, diced red onion and crostini)

-or-

Irish Egg Roll

(Corned beef, Swiss and sauerkraut, rolled in a crisp egg roll skin)

-or-

Vegetarian Portobello Mushroom Soup

SECOND COURSE:

Deetroit Prime

(Roasted beef with horseradish mayonnaise and au jus, served over our rooftop garden's aged garlic mashed potatoes)

-or-

Vegetarian Wild Mushroom Ravioli

(Mixed wild mushrooms in tender pasta, served in porcini, shiitake and portobello Marsala sauce)

-or-

Pistachio-encrusted Lamb

(Marjoram (from our garden)-scented, pistachio-encrusted lamb chops, with apricot and herb couscous and mixed fruit demi-glace)

-or-

Salmon Rockefeller

(Atlantic salmon fillet, topped with creamed spinach and three grilled shrimp on a bed of risotto)

THIRD COURSE:

Carlotta Chocolatta Ice Cream Cheesecake

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

-or-

Apple Cobbler

(Prepared with fresh Michigan apples, butter and brown sugar, all baked with a cinnamon pastry crust. Served warm with our rich vanilla ice cream)

-or-

TJ's 24 Carrot Cake

(Dense layers of rich carrot cake, studded with walnuts, filled with pineapple whipped cream and wrapped in cream cheese icing)