



Manistee County **RESTAURANT WEEK**

PRIX FIXE MENUS INCLUDES ALL COURSES

Sun
11AM - 9PM

Mon
CLOSED

Tue
11AM - 9PM

Wed
11AM - 9PM

Thu
11AM - 9PM

Fri
11AM - 9PM

Sat
11AM - 9PM

SUN

ALL DAY BRUNCH - \$35
ADD A DRINK PAIRING - \$20

BREAKFAST DEVILED EGG

Traditional deviled egg, candied bacon, crispy hasbrown topper, maple syrup

PAIR WITH: Blood Orange Mimosa

FIG & PIG CROSTINI

Boursin cheese, fig preserves, shaved prosciutto on toasted crostini

PAIR WITH: The Pale Rose

YOGURT BOWL

Greek yogurt, fresh fruit, house made granola crumb, honey, pistachio

PAIR WITH: Lavender French 75

FRENCH TOAST BITES

French toast, pecan bourbon syrup, toasted pecans, chantilly cream

PAIR WITH: Hibiscus Berry Mimosa

THURS - SAT

FOUR COURSE MENU - \$85
ADD A DRINK PAIRING - \$25

BEEF TARTARE

Minced beef tenderloin, shallot, capers, egg yolk, served with house made crackers

PAIR WITH: Portlandia Pinot Noir

HALIBUT

Pan seared in brown butter, wild mushrooms ragout, roasted cherry tomato, parmesan crisp

PAIR WITH: Ronco Dei Tasi Clic Unoaked Chardonnay

TUE - WED

FOUR COURSE MENU - \$45
ADD A DRINK PAIRING - \$25

ROOT VEGETABLE BISQUE

Roasted carrot, squash, parsnip in a creamy bisque, topped with house made crouton, olive oil drizzle

PAIR WITH: Clos LaChance Meritage

SALMON TART

Puff pastry stuffed with salmon and red onion, caper, dill, lemon aioli

PAIR WITH: Brea Chardonnay

IRISH BANGERS & MASH

Seared Irish sausage, guinness onion gravy, thousand layer potatoes

PAIR WITH: Pozzan Oakville Zinfandel

BAILEY'S TIRAMISU

Bailey's Irish Cream dipped lady fingers, Bailey's infused mascarpone cream, coffee and cocoa powder

PAIR WITH: Royal Oporto Tawny Port

LAMB CHOP

Pan seared lamb chop, pomegranate tabouleh, greek yogurt, za'taar rice

PAIR WITH: Altos Los Hormigas Malbec

LEMON MOUSSE

Lemon mousse, blueberry compote, pistachio crumb

PAIR WITH: Castella Del Poggio Moscato