



## Restaurant Week Menu

### 1st Course

Choose one of the following:

#### Pork dumplings

Ginger and shallot seasoned pork incorporated in a crispy dumpling wrapper. Accented with tamarind infused tomato sauce, ponzu dressed daikon and cilantro.

#### Ceviche

A fresh seafood blend coupled with Chef Thad's vibrant citrus vinaigrette. Served on a bed of baby arugula with sesame & tamari dipping sauce.

### 2nd Course

Choose one of the following:

#### Carrot salad

Carrot and arugula salad dressed with oven roasted beet vinaigrette and toasted pine nuts.

#### Field green salad

Local field greens tossed with ginger vinaigrette and peanuts.

### 3rd Course

Choose one of the following:

#### Pork

Woodford Reserve Bourbon marinated pork tenderloin. Served with duck fat roasted fingerling potatoes and Chef Thad's savory Dijon & pork reduction.

#### Walleye

Pan seared Lake Superior walleye paired with lemon cream sauce, served with Brussels sprouts & caramelized onions and toasted pepitas.

#### Short ribs

Slowly braised beef short ribs in red wine, veal stock, and aromatics. Served with mashed potatoes and a complex Thai coconut milk sauce, garnished with braised purple cabbage.

#### Gnocchi

House made potato pasta tossed in black tea scented sesame sauce, paired with Japanese eggplant and pea shoots.