



Traverse City Restaurant Week 2026
February 22 - February 28
THREE COURSE DINNER
\$45

PRIMI choice of one

BEETS

oven-roasted & chilled, whipped goat cheese, pistachio pesto, toasted walnuts, arugula, limoncello vinaigrette

GREENS

Parmesan frico, grape & cherry tomatoes, seedless cucumbers, house peperoncini, Kalamata olives, celery salt, herb vinaigrette

ZUPPA

Maine lobster & cream soup with rock shrimp scampi

SECUNDI choice of one

LASAGNA

oven-baked house-made pasta sheets layered with herb ricotta, mozzarella & tomato passata, primavera vegetables, garlic butter, basil

WILD CAUGHT ATLANTIC HAKE

pan-seared, toasted almond risotto, roasted sweet peppers, Roma tomatoes, capers, lemon, fennel pollen & basil

AGNOLOTTI

house-made Piemontese ravioli, chicken sausage filling, golden potatoes, broccoli florets, sage butter & Parmigiano Reggiano

DOLCE choice of one

CHOCOLATE BONBON

chocolate, beet & mascarpone mousse covered in a chocolate shell, vanilla crema, roasted strawberry sauce, fresh strawberries & mint

CRANBERRY & BLOOD ORANGE SORBETTO

fresh blood & navel orange segments, pomegranate seeds, raspberries, toasted pistachios, citrus zest

BUTTERNUT SQUASH

oven-roasted, puréed & served warm on mashed cannellini, pine nuts, toasted pumpkin, fennel, cumin & coriander seeds, maple & cider glaze, crostini

BRUSSELS SPROUTS

oven-roasted, minced celery root, basil pesto, garlic, lemon butter

MOZZARELLA IN CAROZZA

prosciutto di Parma & basil wrapped house fresh mozzarella, lightly battered & fried, smoked tomato sauce

GNOCCHETTI

house-made, slow-cooked & pulled Berkshire pork shoulder, caramelized onions, sunny-side-up egg, cracked black pepper, brown sugar, basil, Marsala

BONELESS ANGUS BEEF SHORT RIB

slow-cooked, mushroom "guarnizione" with cremini, oyster & shiitake mushrooms, Fontina Fontal cheese, whipped golden potatoes, rosemary honey-glazed rainbow carrots, brodo

APPLE CRUMBLE TART

brown butter Parmesan crumble, apple cider glaze, vanilla whipped cream, caramel sauce, cinnamon dust

ADDITIONAL OFFERINGS

BURRATA, 25

house-made, shaved Toscano salami, charred tomato vinaigrette, crostini

CHEESE BOARD, 22

three artisanal cheeses, served with a variety of accoutrements

MINISTRONE, 12

SHAVED CELERY, 13

sautéed & chilled cremini mushrooms, grated Pecorino Romano cheese, lemon vinaigrette, parsley

SPANISH OCTOPUS, 25

char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

*OYSTERS, 4 EACH

a rotating selection, served raw on the half shell with accoutrements

DUCK LIVER PÂTÉ, 20

house-made, sundried peach & apricot mostarda, date & onion purée, Parmesan frico, crostini

*WAGYU BEEF CARPACCIO, 25

shaved thin & served raw, red onions, Parmigiano Reggiano, cracked black pepper, coccoli, extra virgin olive oil

LAMB MEATBALLS, 25

toasted garlic ciabatta, Calabrian chile & simple tomato sauce, whipped ricotta

CHEF'S TASTE, MARKET

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

B I L L O F F A R E

PRIMI

BEETS

Heirloom Craig winter veggies are back in the house! Whoop! These beauties shine all winter...so sweet! Some seeds, some nuts, some earthy goat cheese. Who could ask for anything more! Thanks Craig, YOU ROCK!

GREENS

The greens are from Werp Farms in Buckley and Revolution Farms outside of Detroit. Straightforward, easy, beautiful, simple. 'Nuff said.

ZUPPA

This is a labor of love, no store bought lobster base here. We made a six-hour stock of lobster bodies and tomatoes, let it sit on the shells overnight to maximize flavor, strained it, thickened with a toasted roux and creamed it. While making 22 gallons at a time, I was reminded of my days at Oakland Community College Culinary school circa 1996 with chef Dan in Cookery Techniques 1 class. Wow... it's been awhile! I'm floating Gulf red rock shrimp in garlic butter on top to bring this French style bisque up to the next level!!!

BUTTERNUT SQUASH

I featured this dish a couple of years ago during our restaurant weeks when they were relegated to curbside service. It's a riff off of a dish I had in Detroit at She-Wolf. Chef Anthony Lombardo had multiple mashed roots with tons of seeds & nuts to smear on crostini. It's a vegetarian dream. Thanks for the inspiration, Chef!!!

BRUSSELS SPROUTS

Another vegetarian dream! Super simple with the bright flavors of lemon & basil complementing the earthy Brussels sprouts & celery root.

MOZZARELLA IN CAROZZA

The original cheese stick. This translates to "mozzarella in a cart". While usually served between pieces of white bread, my version is our house-made cheese wrapped with basil leaves & prosciutto di Parma, battered & fried. It is one of my favorite dishes I've ever developed & I even submitted it to "Beat Bobby Flay" a number of years ago. Alas, I didn't make the cut, but who knows...maybe one day. The smoked tomato sauce is the perfect foil to the rich, decadent mozz stick.

SECUNDI

LASAGNA

"Roman style" with lots of pasta layers. The pasta sheets are hand rolled (it's about the pasta after all), and we snuck in a layer of ricotta with roasted garlic. I'm serving it with Primavera vegetables: petite zucchini, squash, carrots & peppers sautéed in garlic butter, harkening to the coming of spring.

WILD CAUGHT ATLANTIC HAKE

Pan-seared flaky mild, super sustainable fish from the coast of Maine. Here it is paired with a play on Spanish flavors...almond, tomato, peppers, salty capers. Think Romesco & be happy! Love.

ANGNOLOTTI

Small "pinched" ravioli from Piedmonte. Every restaurant I ate at on my last visit to Torino & its environs featured them. Typically just served with sage & butter, I've upped the ante with potatoes & broccoli. Our pasta extraordinaires, Adam & Jay will end up cranking out between 3000 -3500 of these beauties by hand this week. Thank you, boys!!! Salute!

GNOCCHETTI

Breakfast for dinner. I slow-roast whole pork shoulders with a brown sugar & coriander rub. They are then chunked up and seared with caramelized onions & served on gnocchetti with a fried egg & plenty of black pepper. A kiss of sweet Marsala butter & aromatic basil seals the deal. This one is a classic. P.S. Adam & Jay also hand rolled every gnocchetti this week... too many to even attempt to count.

ANGUS BEEF SHORT RIB

Start with a beautiful marbled piece of fatty tough meat and braise for five hours at a low temp for the BEST falling apart slow-cooked meat. Then, when bringing up to temp to serve, top it with my play on mushroom duxelles (puréed, cooked mushrooms, Fontina cheese & breadcrumbs)--the ultimate umami! Here it is paired with whipped potatoes & glazed heirloom carrots from Craig in Kaleva to seal the deal.

As always, thank you, esteemed guest, for giving Chef Austin, Chef Ted, the entire kitchen staff & myself the opportunity to express our love of food.

Much Love, Myles

DOLCE

made in house by Elise Curtis-Dull

CHOCOLATE BON BON

This dessert was born out of an abundance of Heirloom Craig's beautiful beets. As fall transitioned into winter, we sought new ways to utilize this local produce. The mineral-dense beets add moisture and a rich, earthy note to this decadent treat. Paired with dark chocolate, you won't even realize you are eating vegetables for dessert.

CRANBERRY & BLOOD ORANGE SORBETTO

I strive to offer a dessert for every guest, regardless of allergies or dietary restrictions. Created for our vegan, gluten-free & dairy-free guests, this sorbetto is a perfect combination of sweet and tart. Finished with fresh fruit and crunchy pistachios, it is an excellent choice for those seeking a lighter, inclusive option.

APPLE CRUMBLE TART

This is an elevated take on the classic apple cheddar pie. While some may say cheese doesn't belong in a pie, this combination of nutty brown butter and salty Parmesan paired with sweet apple filling creates a perfectly balanced explosion of flavor. Finished with decadent caramel and fluffy whipped cream, it is a treat you don't want to miss.

No matter what sweet treat you choose, I hope it is a stellar end to your meal. Thank you for joining us on this culinary adventure!

Lots of Love, Elise