

NAIAS PRIX FIXE MENU \$85 PER PERSON

SELECT ONE STARTER, MID, MAIN, & DESSERT

STARTER

BLOOMSDALE SPINACH & BLACK GARLIC CAESAR
cured egg yolk, double smoked bacon, whole wheat crisp

RECOVERY PARK CARROT SALAD
harrisa, tabbouleh, carrot cashew cream, pomegranate

WERP FARM ROASTED BEETS
citrus cured ocean trout, dandelion chermoula, spiced nuts

JERUSALEM ARTICHOKE SOUP
roast chestnut & celery, winter spiced crème fraiche

STARTER UPGRADES

HERITAGE BREAD, *butter, chicken liver mousse*.....\$9
OYSTERS, *horseradish sabayon*.....\$4 ea
YUZU DEVEILED EGGS, *tea soaked, tobiko*.....\$3.5 ea
american caviar supplement.....\$7 ea

MID COURSE

RISOTTO OF FARRO
maitake mushroom, braised greens, beauregard sweet potato

PICI PASTA WITH CONEY STYLE BOLOGNESE
fresh horseradish, scallion, bread crumbs

SEARED FOIE GRAS
michigan apple butter, radish, almond & ver jus
(\$10 supplement)

MAIN COURSE

SKATE WING SCHNITZEL
house kraut, warm potato salad, fried capers

BRAISED GREEN CIRCLE FARM CHICKEN
pumpkin masala, tuscan kale, spiced pepita

SMOKED UTICA PORK CHOP
braised red cabbage, chestnut, juniper

PRIME BEEF SHORT RIB
all spice & red wine braised, celery root champ, ginger & cranberry vierge

SIDES | 10 EACH

CHARRED BROCCOLINI *tahini, lemon, crisp chickpeas*
CRISPY BRUSSEL SPROUTS *anchovy aioli, parmesan*
POMME PURÉE *chive*

DESSERT

DOMINICAN CHOCOLATE
passion fruit, dian hong tea ice cream, licorice root

ORANGE CREAMSICLE VACHERIN
citrus ice cream, cara cara oranges, candied kumquat

LEELANAU CHEESE
young & aged raclette,
yuzu pickled pears, pain d'epice
(\$5 supplement)

Additional vegetarian options available upon request.

For your convenience a 20% service gratuity will be added to final check.

*Please ask your server about items that may contain raw or undercooked ingredients.
Consuming raw or undercooked meats may increase your risk of foodborne illness.*

T
H
E
G
O
L
D
E
N
O
W

O
F
D
E
T
R
O
I
T