

TRAVERSE CITY RESTAURANT WEEK

NOBO RIVERSIDE

\$45/PERSON

TO BEGIN

PATATAS BRAVAS • golden yukon gold potatoes • ramp crisp • smoked paprika aioli • pickled shallot confit

LEELANAU RACLETTE FRENCH ONION SOUP • 12-hour caramelized onion broth • raclette-toasted sourdough • fresh thyme bloom

BLACK GARLIC ARANCINI • crispy saffron-kissed risotto spheres • truffled mushroom duxelle • smoked tomato coulis

ROASTED CARROT & ARUGULA SALAD • chili-lime dusted pistachios • idyll farms goat cheese • crispy pepitas • honey-glazed carrots

MAIN SELECTIONS

MARKET CATCH • pan-seared barramundi • grapefruit • citrus-beurre blanc • fennel purée • sugar snap peas • toasted almond streusel

CAULIFLOWER STEAK • sun-dried tomato polenta • cashew ricotta • savory crumble

CRISPY PORK BELLY • sautéed sesame-chili brussels sprouts • rutabaga-mascarpone purée

RED WINE-BRAISED BEEF CHEEKS • silky parsnip purée • garlic-seared broccolini • demi-glace reduction

SWEET ENDINGS

ESPRESSO PANNA COTTA • higher grounds espresso cream • dulce de leche • dark chocolate shavings

GOAT CHEESE CANNOLI • idyll farms goat cheese filling • pistachio crumble • dark chocolate ganache • raspberry compote

CAMELIZED BANANA NAPOLEON • mango-lime sorbet • candied cashews • toasted coconut-caramel sauce