



~ Restaurant Week 2017 ~

Choose 1 from each of the 3 Courses \$25

WINE & COCKTAIL BAR

COURSE ONE

BEEF CARPACCIO SALAD

roasted beets | herbed goat cheese | arugula | parmesan |
walnuts | lemon creme fraiche

Suggested Wine Pairing: Angelin Negro Langhe Nebbiolo \$11

SPRING PEA SOUP

chilled spring pea soup | mint

Suggested Wine Pairing: Domaine Servin Chablis \$11

COURSE TWO

SPICY TUNA ROLL

Yellowfin Ahi tuna | scallion | Sriracha

Suggested Wine Pairing: Pacific Rim Riesling \$7

VEGETARIAN LETTUCE WRAPS

bibb lettuce | carrots | onion | cabbage | scallion | cucumber
cashews | cilantro | avocado | hoisin sauce

Suggested Wine Pairing: Domaine St. Andrieu Rose \$11

COURSE THREE

ENGLISH HARBOUR RUM TIRAMISU

ladyfingers layered with Mascarpone | vanilla custard | coffee |
dark rum | cocoa powder

Suggested Wine Pairing: Graham's 10 year Tawny Port \$6

BUTTERMILK PANA COTTA

rhubarb | cardamom | elderflower

Suggested Wine Pairing: M. Lawrence Detroit \$8

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DRINK SPECIALS

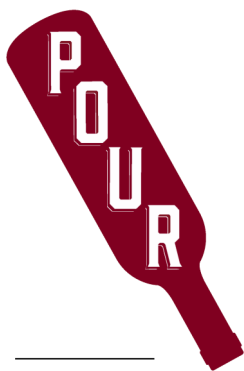
Storypoint Chardonnay

\$7/glass

Our smooth and aromatic Chardonnay was sourced from Sonoma County, Mendocino County and Lake County resulting in a luscious, silky wine. Storypoint Chardonnay embraces the variety's incredible fruit character with bright aromas and flavors and a rich palate.

Elderflower Old Fashion Cocktail \$11

Elijah Craig Small Batch Bourbon, St Germain, fresh lemon garnish.



WINE & COCKTAIL BAR

WELCOME

POUR offers 50+ wines by the glass, over 200 spirits and an array of signature cocktails to pair with these decadent, scratch-made courses. Wine pairings are suggested to complement each menu item.

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