

# C H A N D L E R ' S

A RESTAURANT

RESTAURANT WEEK 2019

**3 COURSE TASTING MENU \$35**

## FIRST COURSE

ROASTED BEET SALAD | BLACK BERRIES | ARUGULA | PARMESAN |  
GRAINY MUSTARD VINAIGRETTE

SAUTÉED GULF SHRIMP | RICOTTA GNOCCHI | PANCETTA | SPRING PEAS |  
BASIL PESTO

## SECOND COURSE

ROASTED NEW YORK STRIP | CONFIT BABY POTATOES | WILD MUSHROOMS |  
ASPARAGUS | TOMMY'S STEAK SAUCE

SEARED GREAT LAKES WALLEYE | PARMESAN RISOTTO | ARTICHOKE |  
SPRING PEAS | CREME FRAICHE | BABY GREENS | SABA

## DESSERT COURSE

ESPRESSO POTS DU CREME | CINNAMON WHIPPED CREAM | FRESH  
BERRIES

LEMON CURD TART | COOKIE CRUMBLE | LEMON CHANTILLY CREAM |  
LEMON CURD | TOASTED MERINGUE