

# VINTAGE

CHOPHOUSE | WINE BAR

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## PETOSKEY RESTAURANT WEEK

LUNCH • 25 PER PERSON

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### FIRST COURSE

#### ARUGULA DI PARMA SALAD

Arugula, Prosciutto di Parma, Asparagus, Piave Vecchio,  
Olive Oil, Aged Balsamic

OR

#### MUSHROOM BISQUE

Crispy Pancetta, Truffle Gaufrette

### MAIN COURSE

#### ROASTED LAMB GYRO

Pickled Red Onions, Shaved Radish, Watercress,  
Feta Tzatziki, Pita

OR

#### PICKLE-BRINED FRIED CHICKEN

Sweet and Spicy Pickles, Tomatoes, Mixed Baby Greens,  
Mab's Atomic Mustard, Brioche Bun

OR

#### COCONUT RED QUINOA

Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce

### DESSERT

#### FLOURLESS CHOCOLATE TORTE

Blackberry Coulis, Fresh Berries, Whipped Cream

# VINTAGE

CHOPHOUSE | WINE BAR

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## PETOSKEY RESTAURANT WEEK

*DINNER • 35 PER PERSON*

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### FIRST COURSE

#### VINTAGE SALAD

Organic Mixed Greens, Dried Cherries, Apple Slivers,  
Strawberries, Goat Cheese, Spiced Pecans,  
Fig Vinaigrette

OR

#### MUSHROOM BISQUE

Crispy Pancetta, Truffle Gaufrette

### MAIN COURSE

#### ORA KING SALMON

Wilted Baby Spinach, Leek Crème Fraîche,  
Prosciutto di Parma

OR

#### OTTO'S FARM CHICKEN BREAST

Lemon-Basil Pesto, Crispy Sage, Carnaroli Risotto

OR

#### COCONUT RED QUINOA

Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce

### DESSERT

#### FLOURLESS CHOCOLATE TORTE

Blackberry Coulis, Fresh Berries, Whipped Cream

