

Vernales

Petoskey Restaurant week

Friday October 18th– Friday October 25th

~ Pick one from each course for \$35 dollars ~

First Course

Heirloom Bruschetta

Sliced crostini, heirloom tomato, pesto and fresh imported Burrata

Caesar Salad

Crisp romaine tossed with parmesan cheese and house made Caesar dressing

Garden Salad

Fresh mixed greens with tomato, cucumbers, carrot, Parmesean cheese and creamy balsamic dressing

Whitefish Dip

Smoked Lake Superior whitefish accompanied by toasted crackers

Main Course

Red Snapper Oscar

Parmesan encrusted snapper, topped with crab meat and hollandaise

Blackened Tenderloin

Two tenderloin kabobs grilled and served over blue cheese mornay

Butternut Squash Ravioli

Butternut squash pasta purses tossed with pesto cream

** served with appropriate starch, vegetable, ciabatta bread and pesto

Dessert Course

Dessert du Jour

Ask your server about our desserts of the day