

220

220 Merrill Street • (248) 645-2150

Birmingham
RESTAURANT WEEK

JANUARY 31—FEBRUARY 4
& FEBRUARY 7—11



Three-course lunch \$15

Monday thru Friday, Feb. 7 - 11

1ST COURSE choice of:

MINESTRONE SOUP

SOUP OF THE DAY

JUMBO LUMP CRAB CAKE Corn Relish, Garlic Remoulade

VINE RIPENED TOMATO & SWEET ONION SALAD Gorgonzola

MAIN COURSE choice of:

LAMB RAGÙ CAVATELLI Porcini Mushrooms, Pearl Onions

PORK TENDERLOIN SCALLOPINE RISOTTO Creamy White Cheddar Risotto, Cranberries, Pecans

CRUSTED CANADIAN WHITEFISH Arugula & Toasted Almond Pesto, White Wine Butter

3RD COURSE choice of:

CREAM PUFF SUNDAE Saunders Hot Fudge, Pistachio Gelato

HOUSE MADE CARROT CAKE Myers Rum & Pineapple Compote, Cream Cheese Frosting

220 TIRAMISU Espresso Creme Anglaise, Mascarpone Cream

(Does not include tax or gratuity)

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IT ALL STARTS HERE

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RESTAURANT WEEK

JANUARY 31—FEBRUARY 4
& FEBRUARY 7—11



Three-course dinner \$30

Monday thru Friday, Feb. 7 - 11

1ST COURSE choice of:

MINISTRONE SOUP

SOUP OF THE DAY

SPINACH & WARM BACON DRESSING Egg, Caramelized Red Onions

ROASTED PORTOBELLO & FOREST MUSHROOMS Gorgonzola, Red Pepper Relish

MAIN COURSE choice of:

FILET OF RIBEYE Boursin Cheese, Cracked Pepper Bourbon Demi, Haricot Verts

MAINE LOBSTER & SHRIMP "SCAMPI" RISOTTO Leeks & Fontina Cheese Risotto, Vermouth

PETITE NEW ZEALAND LAMB CHOPS Fresh Roma Tomato Ragù, Pappardelle

3RD COURSE choice of:

CREAM PUFF SUNDAE Saunders Hot Fudge, Pistachio Gelato

HOUSE MADE CARROT CAKE Myers Rum & Pineapple Compote, Cream Cheese Frosting

220 TIRAMISU Espresso Creme Anglaise, Mascarpone Cream

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