



VINOLOGY

WINE BAR AND RESTAURANT

WINTER 2017

Ann Arbor Restaurant Week Menu

1ST COURSE

COLCANNON SOUP

potato & cabbage, crème fraiche, kale chip

FENNEL & FARRO (VEGAN)

baby kale, grapefruit supremes,
carrot ribbons, tarragon vinaigrette

PORK BELLY WONTON

glass noodle salad, daikon, scallions, prik nam pla

2ND COURSE

FREEKEH PAELLA (VEGAN)

saffron, faux chorizo, black beans,
roasted vegetables, cilantro chicharrón

SALMON INVOLTINI

miso glaze, julienne vegetables, ginger sushi rice,
seaweed salad, snow peas

CHICKEN & WAFFLES

cornbread waffle, braised greens, fresno chills,
tequila lime demi

BRAISED LAMB SHANK

vadouvan curried lentils, roasted cauliflower,
toum, pickled carrot salad

3RD COURSE

CARROT

brown butter carrot cake, walnut brittle,
rum raisin custard, mascarpone ice cream

ALMOND JOY (VEGAN)

chocolate and coconut pot de crème,
almond sorbet, toasted coconut