



Led by Executive Chef Tyler Lemire, Cibo Detroit is a chef-driven dining experience built around exceptional ingredients and inspired technique. For HOUR Detroit Restaurant Week, Chef Tyler presents a seasonal three-course menu balancing creativity with familiar, comforting flavors.

THREE COURSES | \$56 PER PERSON

COURSE ONE

MUSHROOM RAVIOLI

Herbed ricotta, mushroom duxelles, brown butter

ANIMAL-STYLE RÖSTI

Cheddar foam, caramelized onion, animal sauce

BUTTERNUT SQUASH CURRY

Panang curry, coconut-lime oil, pepitas

COURSE TWO

BLACK BASS

Tomato-miso beurre blanc, cannellini beans, celery root, wilted arugula

6 OZ WAGYU DENVER

Harissa carrots, salsa verde, fava beans

GRILLED DELICATA SQUASH

Pomegranate glaze, goat cheese, pumpkin purée, pear relish

COURSE THREE

CINNAMON SPICE CANNOLI

Mascarpone, whipped cream, mini chocolate chips

PUMPKIN CHEESECAKE

Graham cracker, whipped cream, walnuts

PECAN PIE TARTLET

Vanilla shortbread, pecans, caramel, chocolate

