CIBO
DETROIT

Led by Executive Chef, Tyler Lemire, Cibo Detroit is a chef-driven dining experience built around exceptional ingredients and inspired techniques. 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, carmelized onions, 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

DETROIT RESTAURANT WEEK

SCAN. CHECK IN. EARN POINTS.

Scan to download the official Detroit Restaurant Week app, check in at Cibo during your visit, and earn points.