

Bar Menu

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| Mixed Baby Salad Greens <i>sherry vinaigrette, Minnesota Northern Lights blue cheese, cucumber, radish</i> | 8 |
| Lightly Spiced Foie Gras Torchon <i>house-smoked duck breast, cherry-ginger chutney, Orandi Arya pistachios, port glaze</i> | 15 |
| Fresh Buffalo Mozzarella and Tomato Salad <i>Italian mozzarella, basil oil, balsamic reduction, tapenade toasts, extra virgin olive oil</i> | 13 |
| Seared Yellowfin Tuna <i>mango-crabmeat salad, chili-miso sauce, pickled hon-shimeji mushrooms</i> | 14 |
| Creamy Wild Rice Soup <i>house-smoked chicken, sautéed Braeburn apples</i> | 9 |
| Roasted Prosciutto-Wrapped White Asparagus and Green Asparagus <i>crispy crab cake, chipotle hollandaise, balsamic glaze</i> | 15 |
| Wood Fire Grilled Quail <i>crispy sweetbreads, wilted arugula, smoked bacon, roasted garlic cream sauce</i> | 13 |
| Sautéed Truffled Morel Mushrooms <i>en casserole with Parmigiano Reggiano flan and toast</i> | 14 |
| Artisanal Cheese Plate <i>selection of hand-crafted cheeses, wild rice-walnut bread, cranberry-orange chutney</i> | 10 |
| Alsatian Tarte Flambée <i>crispy thin "pizza" with crème fraîche, Nueske's bacon, onions</i> | 10 |