

First Courses

Mixed Baby Salad Greens

caramelized shallot-sherry vinaigrette, Minnesota Northern Lights blue cheese, radish 8

Lightly Spiced Foie Gras Torchon

house-smoked moulard duck breast, cherry-ginger chutney, Orandi Arya pistachios, port glaze 15

Fresh Buffalo Mozzarella and Tomato Salad

Italian mozzarella, basil oil, balsamic reduction, tapenade toasts, extra virgin olive oil 13

Seared Yellowfin Tuna

mango-crabmeat salad, chili-miso sauce, pickled hon-shimeji mushrooms 14

Creamy Wild Rice Soup

house-smoked chicken, sautéed Braeburn apples 9

Roasted Prosciutto-Wrapped White Asparagus and Green Asparagus

crispy crab cake, chipotle hollandaise, balsamic glaze 15

Sautéed Truffled Morel Mushrooms

en casserole with Parmigiano Reggiano flan and toast 14

Artisanal Cheese Plate

selection of hand-crafted cheeses, wild rice-walnut bread, cranberry-orange chutney 10