



AMUSE

TUNA CRUDO

Pickled Beets, Fennel Purée, Wasabi Micro Greens

FIRST COURSE

choose one

LOBSTER BISQUE

Chive Crema

BABY KALE SALAD

Asian Pear, Gorgonzola Dolce, Candied Pumpkin Seeds,
Wood's MN Maple Syrup

SECOND COURSE

choose one

ROASTED MUSHROOM RAVIOLI

Carrot Jus, Golden Beets, Carmalized Onions, Beet Micro Greens

PHEASANT CONFIT CAMPANELLE

Butternut Squash, Porcini Butter, Ricotta Salata

THIRD COURSE

choose one

NEW YORK STRIP 8 oz. dry-aged

Parmesan Potato Purée, Charred Belgian Endive,
Braised Pears, Aged Balsamic & Garlic Confit

PAN SEARED SCALLOPS

Butternut Squash Puree, Frisée, Pancetta,
Blood Orange Gastrique, Pink Peppercorns

BRAISED BROCCOLINI

Gigante Beans, Red Beets, Roasted Heirloom Carrots,
Roasted Garlic Butter Sauce

DESSERT

to share

CHOCOLATE MOUSSE RUM CAKE

Honey Macerated Berries, Strawberry Coulis, Mint