

Winter Dinner Menu

~STARTERS~

Sashimi Tuna Pizza , hoisin sauce, red onion, sashimi tuna, wasabi aioli, daikon sprouts	\$ 9
Butternut Squash Ravioli , toasted pumpkin seeds, gruyere, fried sage, brown butter	\$ 8
Whitefish Cake , mustard remoulade, brioche crouton	\$ 8
White Truffle Gnocchi , lobster, parmesan cream	\$ 9
Mushroom Risotto , garlic, parsley	\$ 8
Tempura Shrimp , French lentils, lemon, sweet and sour, chimichurri	\$ 9

~SOUPS & SALADS~

Soup Of The Day	\$ 6
Wild Rice Soup , chicken, harissa oil	\$ 6
Beet Salad , chives, goat cheese mousse, lemon oil	\$ 8
Bibb Lettuce , maytag blue cheese, applewood bacon, candied almonds, herb vinaigrette	\$ 9
Bruschetta Tomato Salad , roasted garlic, creamy garlic vinaigrette	\$ 8
Nokomis Field Salad , vegetable crudité	\$ 7.5
Seaweed Salad , pickled herring, radish, puffy rice noodle, sesame	\$ 7

~MAIN COURSE~

Filet of Beef , alba mushrooms, goat cheese ravioli, chervil, veal stock	\$ 23
Double Roasted Lamb Shank , brussel sprouts, baby carrot, white bean, leek, demi	\$ 21
Spiced Tuna , black trumpet, scallion soubise, peppercorn sauce	\$ 19
Flat Iron Steak , wild mushrooms, roasted shallots, watercress, red wine sauce	\$ 17
Coq Au Vin , herb polenta, mache, charred tomato	\$ 17
Five Spice Duck , braised cabbage, spaetzle, red onion, mustard seed, blueberry gastrique	\$ 19
Pan Seared Salmon , fingerling potato, butternut squash, black trumpets, maple butter sauce	\$ 17
Braised Pork Belly , soba noodles, arugula, portabella, ponzu sauce	\$ 16

~DESSERTS~

Traditional Crème Brûlée , maple syrup tuile	\$ 7
Flourless Chocolate Cake , orange, chocolate sauce	\$ 7
Chocolate Bread Pudding , sabayon	\$ 7
Warm Apple Crisp , caramel sauce, vanilla ice cream	\$ 7