

FIRST COURSE

SWEDISH MEATBALLS

Heritage Recipe | Wild Mushroom Gravy | Lingonberry Compôte | Dill Crème Fraîche
FIFTEEN

JALAPEÑO & CILANTRO WALLEYE CAKES

Canadian Walleye | Cilantro Panko | Candied Jalapeño Relish | Lemon Caper Aioli
TWENTY

GREAT LAKES CAVIAR

Roe of Sturgeon, Whitefish & Rainbow Trout | Slavic Blini | Lemon Dill Crème Fraiche | Beet Pickled Quail Egg | Roasted Red Pepper Coulis
TWENTY NINE

OYSTERS ROCKEFELLER

Broiled on the Half Shell | Maître d' Butter | Garlic Parmesan Bread Crumbs
TWENTY FIVE

VENISON CARPACCIO*

Sea Salt Sear | White Balsamic Glaze | Birch Syrup Drizzle
TWENTY

WILD MUSHROOM BRÛLÉE

White Wine & Cream Custard | Foraged Wild Mushrooms | Old World Spices | Torched Parmesan | Roasted Garlic Crostini
TWENTY

NORTH SHORE CHARCUTERIE BOARD

Caribou Polish Sausage | Pheasant & Cognac Sausage | Venison & Blueberry Merlot Sausage |
Spanish Cheese Assortment | Currant Preserves | Honeycomb | Flatbread Crackers
THIRTY EIGHT

SECOND COURSE

SMOKED GOOSE CHOWDER

Smoked South Dakota Goose | Northern Minnesota Wild Rice | Charred Corn |
Seasonal Squash Seed Oil | Crispy Sweet Potato Frizzle
EIGHTEEN

LAKE SUPERIOR CAESAR SALAD

Grilled Heart of Romaine | Smoked Lake Superior Trout | Marinated Tomatoes
FIFTEEN

LAND & LAKE

PRIME PORTERHOUSE

22 oz USDA Prime | Iowa Grass Fed | Montréal Spices | Peppercorn Brandy Demi Glace | Roasted Garlic Whipped Potatoes
NINETY

CEDAR PLANK COHO SALMON

Superior Coho | Raspberry Chipotle Glaze | Wild Rice Pilaf
FORTY FIVE

PHEASANT CORDON BLEU

Roulade of Ringneck Pheasant Breast | Wild Boar Prosciutto | Stone Ground Mustard & Chardonnay Beurre Blanc |
Smoked Gouda Pommes de Terre | Maple Cider Braised Root Vegetables
SIXTY FIVE

KUROBOTA PORK CHOP

Honey Chili Rub | Wild Blueberry & Birch Syrup Demi Glace | Rosemary Confit Potatoes
FORTY EIGHT

BRAISED SHORT RIB

Fire Braised | Merlot Reduction | Lemon Gremolata Encrust | Bleu Pommes Puree | Asparagus & White Balsamic Taproot
SEVENTY

SCANDINAVIAN CHICKEN & WAFFLES

Sweet Breaded Chicken Breast | Maple Sage Velouté | Caraway Crème & Lingonberry Glazed Waffle
THIRTY EIGHT

WILD MUSHROOM WELLINGTON

Vegan Pastry | Wild Mushrooms | Walnuts | Lingonberry & Port Reduction
FORTY FIVE

STURGEON A L' VEUVE

Grilled Filet of Sturgeon | Veuve Clicquot Beurre Blanc | Caviar Tuilie | White Truffle Risotto | Roasted Asparagus
MARKET PRICE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*