



*New  
Years  
Eve*



*first course*

**WINTER CONSOMMÉ**

BONE MARROW DUMPLINGS, WINTER VEGETABLES

-OR-

**SIMPLE SALAD OF MIXED GREENS**

WATERMELON RADISHES, SALSIFY, CANDIED HAZELNUTS, SOURDOUGH, BLOOD ORANGE VINAIGRETTE

*second course*

**HAMA HAMA OYSTERS ON THE HALF SHELL**

HORSERADISH APPLE GELEE, CRÈME FRAICHE, AMERICAN CAVIAR

-OR-

**ROASTED KURI SQUASH GNOCCHI**

CHANTERELLES, CIPPOLINI ONIONS, SAGE CHESTNUT CREAM

*third course*

**GRILLED 6OZ FILET**

FORK MASHED HEIRLOOM POTATOES, BLUE CHEESE, BABY CARROTS, STEAK SAUCE

-OR-

**ROASTED SEA TROUT**

CRAB BASMATI FRITTER, PEAR & MINT PUREE, RADISH, PEAR & QUINCE SLAW

-OR-

**SLOW ROASTED WILD ACRES CHICKEN**

MINNESOTA WILD RICE & GIBLET "CASSEROLE", SAUSAGE & FOIE GRAS GRAVY

-OR-

**SALT CRUST ROASTED BOAR RACK**

MAPLE SPAETZLE, ROASTED BRUSSELS SPROUTS, PINK PEPPERCORN POIVRADE

*dessert*

**B•A•N•K CHOCOLATE TORTE**

LINGONBERRY, CABERNET ICE CREAM

-OR-

**HONEY SEMIFREDDO**

ALMOND CROQUANTE, BERRY COULIS

-OR-

**CRANBERRY CRISP**

OATS, TOFFEE, 'OLE FASHIONED VANILLA ICE CREAM

\$55 per person\*

\$75 per person\* with wine pairings

\*does not include tax and gratuity