



FALL RESTAURANT WEEK

3-COURSE DINNER • 45 PER GUEST
Choose one Starter, Main & Dessert

Starters

SMOKED WALLEYE DIP
seeded lavash

ROASTED RED PEPPER HUMMUS
za'atar, olive oil, sourdough

ROASTED BEET SALAD
whipped herb goat cheese, candied walnuts,
fig-apricot vinaigrette

Mains

RIGATONI BOLOGNESE
spiced beef & pork bolognese, fresh ricotta,
torn mint

ROASTED BRICK CHICKEN
wild rice, rainbow carrots, fig-mustard jus

BAKED WALLEYE
cherry tomato, caper berries, olive, shallot,
fingerling potatoes, lemon

FOREST MUSHROOM RISOTTO
arborio rice, white wine, chives, pecorino

RED WINE BRAISED SHORT RIB +6
polenta, roasted chilies, pickled onion,
shaved radish, herb salad

Dessert

CHEESECAKE
graham cracker crust, blueberry compote, pistachio

CHOCOLATE CAKE
3-layer chocolate cake, strawberries

SCOOP OF GELATO/SORBET

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS.

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

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