



### SAMPLE MENU

#### Passed hors d'oeuvres

grape, pistachio, goat cheese "truffles"  
smoked salmon mousse, english cucumber, dill  
braised pork belly buns  
mini lamb meatballs, crispy polenta, tomato  
smoked rainbow trout, potato crisps  
quinoa blinis, pickled vegetables  
duck confit, fig mustarda, rye  
lobster bisque "shooters"



#### Charcuterie board

house cured meats & charcuterie platter  
cheese board with pickles, breads & crackers

#### Plated salad

local spring salad, queso de mano, champagne vinaigrette  
roast beets, arugula, citrus, pistachio



#### Family style dinner

poached halibut, asparagus, wild Minnesota canoe rice,  
pea shoots, lemon tarragon beurre blanc  
roast natural chicken with lavender honey  
summer vegetable risotto

#### Dessert bites

chocolate-stout cake bites  
lemon-strawberry tartlets  
vanilla bean pana cotta with fresh berries

