

# CHRISTMAS SPECIALS

A La Carte



#### Starter \$12

Truffle Gnocchi hazelnuts, kale, wild mushrooms, tarragon

Wine Pairing Option
Brut, champagne taittinger 'brut la francaise' reims, champagne fr nv \$8

## Soup \$9

Roasted Fennel & Apple Bisque micro celery, apple gastrique

Wine Pairing Option Chardonnay, gran moraine yamhill-carlton district, or 2014 \$8

#### Entrée \$34

14 oz. Smoked Prime Rib alma bleu compound butter, roasted carrots, tallow mashed potatoes

Wine Pairing Option Cabernet sauvignon, amavi walla walla valley, wa 2014 \$8

## Dessert \$9

Grand Marnier Chocolate Chiffon cherry compote, cayenne spiced crème fraiche

Wine Pairing Option
Madeira boal, blandy's '10year' Portugal nv \$8

Refined chef-crafted dishes artistically presented, inspired around Minnesota's natural roots and local culture; experience the fusion of cultures from locally sourced ingredients within 200 miles to delightfully pair with premium wines, regional spirits and hops.