

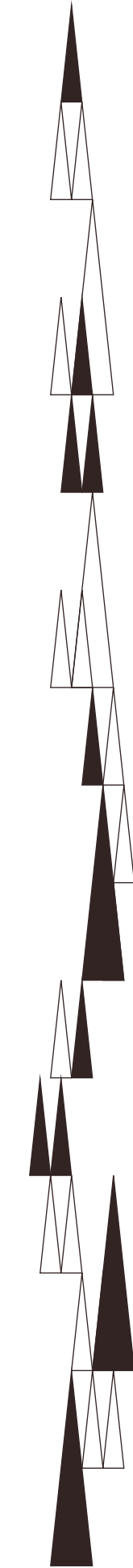
We invite you to design your own culinary experience by choosing an item from each section for a personalized tasting experience or share a variety of selections with your table. Bon appétit!

Plates to Share

House-made Smoked Fish Rilette Toast, cornichons, whole grain mustard	19
Truffled Country Veal Pâté Toasted country bread, cornichons	26
Spicy Beef Tartar Tonnato coulis, house made herbed lavash crisps	29
Alsatian Seasoned Market Vegetables Lightly marinated salads with house vinaigrettes - red cabbage, celeriac, carrot, cucumber, tomato	18
Cinco Jotas Jamon (3oz) Country bread, green tomato jam	75
House-made Morcilla Croquettes Horseradish potato espuma	22
Gabriel Kreuther's Exclusive Country Farm Sausage Sauerkraut, purple mustard	22
Hand-made Alsatian Pretzel Horseradish cheddar dip	7
Wood-Fired Tartes Flambées	
Classic Onions, bacon, cheese	22
Mushroom Hen of the Woods, comte cheese, nutmeg	31
Salmon Gravlax, salmon caviar, fresh horseradish, lemon zest	26

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

** Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.



Appetizers

Charred Broccoli Caesar Salad Boquerones, kohlrabi, fried capers	21
Delicata Squash Salad Brussels sprout-kale mix, pomegranate seeds, chickpea dressing	19
Warm Pear Salad Endive, prosciutto, manchego	24
Foie Gras Terrine Blackberry Jam, Gewürztraminer gelée	42
Hamachi Crudo Ajo blanco, charred caraflex cabbage, champagne grapes	29
Aged Blue Fin Tuna Crudo Black garlic anchoïade, radishes, scallion	42
Roasted Butternut Squash Soup Sage chestnut-apple compote, fire-roasted pepitas	19
Escargots à l'Alsacienne Garlic butter, bread soldiers	24

Trou Normand a traditional sorbet between courses to cleanse the palate and aid digestion, making room for the rest of your meal. Choose from three options:	12
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Colonel Lemon sorbet vodka	Normand Green apple sorbet calvados	Saverne Chef's selection cherry & kirsch
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Homemade Pastas

Saffron Cavatelli Riesling-braised rabbit, mushrooms	29
Campanella Grilled lobster, tomato confit, basil	46
Beet Chitarra Oysters, horseradish, smoked sturgeon, salmon roe	36

Wood Fired Entrees

Butterflied Whole Loup de Mer 43
Clams oreganata, fennel, fermented green papaya

Spanish Mackerel 36
Green lentils du Puy, sauce Maltaise

Portuguese Pulpo 38
Warm Alsatian potato salad, tarragon, jalapeno coulis

Local Monkfish Medallions 38
Eggplant caviar, pimienta nage

Beer Braised Pork Cheek 35
Tomato sauerkraut, kohlrabi, ginger jus

Juniper- Gin Cured Bison Striploin 48
Minnesota wild rice, cranberry compote, hon shimeji

Black Angus Skirt Steak au Poivre 42
Pommes allumettes, spinach

Half Roast Sasso Chicken 39
Pomme purée, charred scallion salsa, natural jus

Sides

Roasted Maitake Mushrooms 18
Garlic oil, breadcrumbs

Fire Roasted Koginut Squash 16
shallot-garlic crumble, smoked beet puree

Pomme Puree 14

Pomme Allumette 14
Sumac mayo

Fire-Sauteed Spinach 16

Gabriel Kreuther Chef/Owner

Andy Choi Executive Chef

Nicolas Chevreux Executive Pastry Chef

Naya Costner Executive Sous Chef

Desserts

Grandmere's Chocolate Mousse - Chocolate fudge sauce	10
Riz au Lait - Caramel sauce	10
Little Island- Vanilla crème Anglaise, caramel sauce	10
Vanilla Crème Brûlée - Fresh raspberries	14
Cherry Clafoutis - Kirsch ice cream	14
Seasonal Tarte - Flaky feuilletage	15
Île Flottante - Vanilla crème Anglaise, caramel sauce	15
Hazelnut Crumble - Roasted apricot, olive oil ice cream	18
Triple Chocolate Cake - Chocolate Sauce, Chocolate Sorbet	18
Coupes Glacées	
Mont Blanc - Chestnut ice cream, cassis sorbet, meringue, candied chestnuts	20

S'more - Graham ice cream, honey fluff, chocolate crémeux	20
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Cerise Pistache - Cherry sorbet, pistachio ice cream, caramelized pistachios	20
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Peanut Caramel - Peanut butter ice cream, caramel ice cream, candied pecan	20
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Café liégeois - Coffee ice cream, vanilla ice cream, café allongé	20
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Poire Belle Hélène - Pear sorbet, chocolate ice cream, caramelized pears	20
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Coupe Du Jour

	20
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.....Let's talk about it

Ice Cream & Sorbet Scoops

One scoop	5
Three scoops	15
Chantilly	2

Ice Cream Flavors

Vanilla
Chocolate
Coffee
Pistachio
Caramel
Chestnut
Peanut Butter
Olive Oil
Kirsch
Calvados
Rum Raisin
Coconut

Sorbet Flavors

Blueberry
Cherry
Cassis
Pear
Lemon
Green Apple
Chocolate
Mango
Passion Fruit
Fig
Blood Orange
Fromage Blanc