DINNER

Plates to Share

House-made Smoked Fish Rillette 19
Toast, cornichons, whole grain mustard

Truffled Country Veal Paté 26
Toasted country bread, cornichons

Spicy Beef Tartar 29
Jalapeno coulis, house made herbed lavash crisps

Alsatian Seasoned Market Vegetables 18
Lightly marinated salads with house vinaigrettes - red cabbage, celeriac, carrot, cucumber, tomato

Cinco Jotas Jamon (3oz) 75
Country bread, green tomato jam

House-made Morcilla Croquettes 22
Horseradish potato espuma

Gabriel Kreuther's Exclusive Country Farm Sausage 22
Sauerkraut, purple mustard

Hand-Made Alsatian Pretzel 7
Horseradish cheddar dip

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

Appetizers

Charred Broccoli Caesar Salad 21
Boquerones, kohlrabi, fried capers

Delicata Squash Salad 21
Brussels sprout-kale mix, pomegranate seeds, chickpea dressing

Warm Pear and Endive Salad 24
Hazelnut, prosciutto, manchego

Foie Gras Terrine 42
Blackberry Jam, Gewürztraminer gelée

Hamachi Crudo 29
Ajo blanco, charred caraflex cabbage, champagne grapes

Aged Blue Fin Tuna Crudo 42
Black garlic anchoïade, radishes, scallion

Roasted Butternut Squash Soup 19
Sage chestnut-apple compote, fire-roasted pepitas

Escargots à l'Alsacienne 24
Garlic butter, bread soldiers

Trou Normand a traditional sorbet between courses to cleanse the palate and aid digestion, making room for the rest of your meal. **12**

Colonel	Normand	Saverne
Lemon sorbet vodka	Green apple sorbet calvados	Chef's selection cherry & kirsch

Homemade Pastas

Saffron Cavatelli **29**
Riesling-braised rabbit, mushrooms

Autumn Squash Agnolotti **34**
Bacon, walnuts, oregano

Beet Chitarra **36**
Oysters, horseradish, smoked sturgeon, salmon roe

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, pimento nage

Local Monkfish Medallions **38**
Eggplant caviar, pimiento nage

Beer Braised Pork Cheek **35**
Tomato sauerkraut, kholrabi, 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**

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

Cerise Pistache - Cherry sorbet, pistachio ice cream, caramelized pistachios 20

Peanut Caramel - Peanut butter ice cream, caramel ice cream, candied pecan 20

Café liégeois - Coffee ice cream, vanilla ice cream, café allongé 20

Poire Belle Hélène - Pear sorbet, chocolate ice cream, caramelized pears 20

Coupe Du Jour 20

Ice Cream & Sorbet Scoops

One scoop	5
Three scoops	15
Chantilly	2

Ice Cream Flavors	Sorbet Flavors
Vanilla	Blueberry
Chocolate	Cherry
Coffee	Cassis
Pistachio	Pear
Caramel	Lemon
Chestnut	Green Apple
Peanut Butter	Chocolate
Olive Oil	Mango
Kirsch	Passion Fruit
Calvados	Fig
Rum Raisin	Blood Orange
Coconut	Fromage Blanc

Gabriel Kreuther Chef/Owner
Andy Choi Executive Chef
Nicolas Chevrieux Executive Pastry Chef
Naya Costner Executive Sous Chef

LUNCH

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Charred Broccoli Caesar Salad 21
Boquerones, kohlrabi, fried capers

Supplements Chicken Paillard 12, Ora King Salmon 28, Petite Tender 16

Wood Fired Entrees

Alsatian Burger 28
Gruyère, sauerkraut, liverwurst pate, garlic-horseradish aioli, pretzel bun

Saffron Cavatelli 34
Riesling-braised rabbit, mushrooms

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

Petite Tender au Poivre 42
Pommes allumettes, spinach

Ora King Salmon 44
Celeriac mushroom fricassee, red cabbage beurre rouge