

## ~Intermezzo~

*Sorbet Du Jour*

### ☞ TOFU KEBABS ☞

*Grilled skewers of saffron-scented tofu,  
grape tomatoes, mushrooms,  
and artichoke hearts  
served with pistachio-golden raisin couscous  
and pomegranate reduction*

SEPTIMA,  
MALBEC

### ☞ SHRIMP BUCATINI ☞

*Pasta al dente, jumbo prawns  
and spicy Italian sausage  
tossed in an eggplant, tomato and olive caponata  
garnished with toasted pine nuts and parmesan  
(Prepared vegetarian-style upon request)*

VOLPAIA,  
BORGHIANI CHIANTI

### NORWEGIAN SALMON

*Pan-seared filet  
on a bed of creamed spinach;  
with a frico basket of  
warm forest mushroom-cippolini salad*

EVODIA  
GARNACHA

### COLORADO LAMB CHOPS

*Seasoned with fleur de sel and  
herbes de Provence and grilled rare;  
with bourbon-mashed sweet potatoes,  
blackberry-thyme demi-glace  
and vegetable du jour*

DOMAINE DE LA JANASSE,  
COTES DU RHONE

## ~Entrees~

### ☞ CORNISH GAME HEN ☞

*Marinated in  
citrus and fresh tarragon and grilled;  
with roasted shallot-parmesan risotto,  
savory chicken jus  
and vegetable du jour*

CASTAÑO,  
MONASTRELL

### 36-OZ PORTERHOUSE

*Grilled to your liking  
and topped with avocado butter;  
accompanied by crispy twice-baked  
potato pouches and vegetable du jour  
(\$12 up-charge)*

CUM LAUDE,  
SUPER TUSCAN

### SEA SCALLOPS

*Seared diver scallops  
atop roasted cauliflower puree  
with garlic-chardonnay sabayon  
and spring vegetable confetti*

BERINGER,  
SBRAGIA CHARDONNAY

### PRIX FIXE MENU

#### Four-Course Dinner 43

*(with wine pairings 58)*

Soup or starter,  
intermezzo, entrée, dessert

#### Five-Course Dinner 49

*(with wine pairings 69)*

Soup or cold starter, hot starter,  
intermezzo, entrée, dessert

#### Six-Course Dinner 55

*(with wine pairings 80)*

Soup, cold starter, hot starter,  
intermezzo, entrée, dessert

### Dinner For Two Special 69

*(add wine pairings for 15 each)*

Choice of specially designated salads (☞), intermezzo,  
choice of specially designated entrées (☞), and a shared dessert

### ☞ POSOLE PORK CHOP ☞

*14-oz center-cut chop  
stuffed with  
roasted poblanos and queso fresco;  
served atop  
a grilled sweet corn-hominy stew*

OPERA PRIMA,  
TEMPRANILLO

### ☞ WALLEYE EN PAPILOTE ☞

*A classic French twist  
on a Minnesota favorite!  
Baked in parchment  
with citrus-herb compound butter,  
white wine and vegetable julienne;  
accompanied by cranberry-wild rice sauté  
(Prepared pan-fried upon request)*

BARNARD GRIFFIN,  
MERLOT

### FILET MIGNON

*Grilled to your liking  
and served atop  
truffle-mashed Yukon Gold potatoes;  
with raspberry-pepper Cumberland sauce  
and vegetable du jour*

GUENOC,  
VICTORIAN CLARET

### MAPLE LEAF FARM DUCK BREAST

*Crusted in pink peppercorns  
and sliced over walnut jasmine fried rice;  
with peach-sake jus lié  
and vegetable du jour*

CASTLE ROCK,  
PINOT NOIR