



ART OF TASTE

MINNESOTA LUXE

FOOD & SPIRIT PAIRINGS MENU
PRESENTED BY EXECUTIVE CHEF THOMAS SANDBORGH

AMUSE BOUCHE

Cotton Candy, Foie Gras

Pairing: Apple Cider Minnesota Mule

FIRST COURSE*

Potato Glass, Venison Carpaccio, Caviar, Watercress Aioli, Herb Egg Pearls

Pairing: Minnescato

SECOND COURSE

Pumpkin Seeds, Butternut Squash Foam, Acorn Squash, Pumpkin Bread,
Hazelnut Powder, Beet Vinegar, Pickled Pearl Onions, Petite Leaves

Pairing: Apple-Rosemary Shrubs Rhubarb Tonic

THIRD COURSE

Smoked Truffle Lake Trout Mousseline, Squid Ink Tuile, Trout Roe,
Dill Fennel Broth, Dried Micro Flowers

Pairing: Truffle Pear Daisy

FOURTH COURSE

Walleye Mushroom Pistachio Roulade, Brown Butter Froth,
Charred Endive Leaves, Puffed Wild Rice

Pairing: Chardonnay

FIFTH COURSE

Pork Belly, Cranberry Mostarda, Barley Risotto, Grilled Radicchio Leaves,
Mustard Oil, Fried Sage

Pairing: Brandy Stone Sour

INTERMEZZO

Honey Thyme Pear Sorbet

SEVENTH COURSE*

Grilled Local Ribeye, Potato Crisp, Celery Root Puree, Carrot Gel,
Cipollini, Beef Jus, Pickled Blueberries, Braised Celery

Pairing: Duck Fat Washed Whiskey Wild Rice Cocktail

EIGHTH COURSE

Apple Mousse, Apple Butter Compote, Toasted Streusel,
White Chocolate, Maple Rosemary Ice Cream, Apple Chips

Pairing: Wine Spritz

*Consumer Advisory: These items are served raw or undercooked or contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.