

Plated Dinner Service

Minimum Three Courses

Artisan Bread, Butter, Coffee, Tea Selection, Iced Tea

Soup

Tomato and Roasted Red Pepper Soup with Basil Oil
\$9 per person

English Pea Soup with Mint and Crème Fraîche
\$9 per person

Butternut Squash Soup with Huckleberries
\$10 per person

Duck Consommé with Beets, Duck Confit and Truffle Oil
\$11 per person

Chicken and Vegetable
Rich Chicken Broth with Diced Breast Meat with Garden Vegetables
\$11 per person

Corn Soup with Crab Cakes and Chives
\$12 per person

Lobster Bisque with Armagnac and Chervil
\$13 per person

Lobster Consommé With Ginger and Carrots
\$14 per person

Chestnut Soup
With Seared Foie Gras and Candied Pistachios
\$18 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111

Salads

Field Greens, Red Onion, Tomato with Balsamic Vinaigrette
\$8 per person

Grilled Vegetable Salad, Black Olive Vinaigrette
\$8 per person

Fresh Tomato Salad, Wisconsin Blue Cheese, Fresh Basil, Lemon Olive Oil
\$8 per person

Marinated Haricot Vert Salad, Goat Cheese, Toasted Hazelnut Vinaigrette
\$9 per person

Charred Asparagus, Preserved Tomatoes, Extra Virgin Olive Oil
\$9 per person

Classic Salad of Romaine Hearts with Garlic Anchovy Dressing
\$9 per person

Frisée, Arugula, Endive, Roasted Golden Beets, Goat Cheese Vinaigrette
\$10 per person

Lolla Rosa, Grilled Pears, Walnuts, Endive, Aged Sherry Vinaigrette
\$11 per person

Arugula and Grilled Pear Salad with Crumbled Gorgonzola
Champagne Vinaigrette
\$12 per person

Field Greens with Sautéed Brie wrapped in Phyllo Dough
\$12 per person

Frisée Radicchio Salad, Red Wine Poached Pear, Duck Prosciutto,
Red Wine Vinaigrette
\$13 per person

Spinach with Bacon, Poached Quail Egg,
Creamy Red Wine Dressing
\$14 per person

Fresh Mozzarella and Sliced Tomato Salad with Basil Pesto
and Shaved Parmesan Cheese
\$9 per person

Baby Spinach Salad, Shaved Red Onion, Grape Tomatoes,
Sherry Vinaigrette
\$9 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111

Red Oak Lettuce with Saffron Poached Pears,
Champagne Vinaigrette
\$10 per person

Bibb Lettuce, Roasted Apples, Toasted Almonds,
Goat Cheese Vinaigrette
\$9 per person

Entrées

Roasted Salmon
Fennel Risotto, Caviar Beurre Blanc
\$33 per person

Olive Oil Poached Grouper
Saffron Mussel Stock with Herb Salad and Fried Anchovy
\$34 per person

Chicken Grand Mère
Roasted Fingerling Potatoes, Mushrooms, Pearl Onions and Bacon
\$32 per person

Roast Chicken
Mushroom Asparagus Risotto, English Pea Sauce
\$30 per person

Grilled Veal Rib Eye
Ragout of Seasonal Vegetables with a Butternut Squash Potato Gratin and Garlic Jus
\$38 per person

Steak Au Poivre
Dauphine Potatoes, Asparagus and Wild Mushroom Ragout
\$35 per person

Grilled Beef Tenderloin
Potato Truffle Cake, Wild Mushroom Ragout, Haricot Verts and Red Wine Sauce
\$40 per person

Herb Breaded Pork Tenderloin
Carrot Polenta, Wilted Spinach and Balsamic Brown Butter Sauce
\$32 per person

Grilled Rib-Eye
Marrow Flan, Haricot and Café de Paris Butter
\$36 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111

Braised Short Rib of Beef
Celery Root Puree, Caramelized Baby Onions, Red Wine Reduction
\$35 per person

Grilled Mahi Mahi
Asian Vegetable Salad, Orange Scented Basmati Rice and Soy Wasabi Butter
\$35 per person

Pan Seared Sea Bass
Chive Potato Puree, Braised Fennel, Orange Ginger Reduction
\$34 per person

Roasted Squab
Cassoulet Cake and Preserved Tomato Sauce
\$38 per person

Roasted Duck Breast
Foie Gras Bread Pudding and Cracked Pepper Apple Cider Reduction
\$40 per person

*Split Entrée Menus are a maximum of Three Choices with One choice being Vegetarian Entree
and will be charged at the price of the highest menu item*

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111

Combination Entrées

Spiced Shrimp, Grilled Beef Tenderloin,
Tomato Couscous, Vegetable Lentil Sauce
\$45 per person

Roasted Salmon, Grilled Beef Tenderloin,
Wild Mushroom Risotto, Aged Balsamic Vinegar, Chive Oil
\$38 per person

Seared Sea Bass, Grilled Beef Tenderloin,
White Bean and Vegetable Ragu, Basil Oil
\$45 per person

Grilled Tenderloin & Lobster Tail
Morel Mushroom & Asparagus Risotto, Truffled Lobster Jus
\$55 per person

Chicken Breast, Grilled Beef Tenderloin
Ragu of Eggplant, Artichokes, Preserved Tomatoes, Garlic Wilted Spinach
\$35 per person

Roast Chicken Breast, Grilled Beef Tenderloin
Roasted Garlic Smashed Potatoes, Haricot Vert, Red Wine Sauce
\$35 per person

Rosemary Glazed Rack of Lamb, Herb Roasted Chicken Breast,
Sweet Potato Puree, Thyme Jus
\$38 per person

Braised Beef Short Rib, Seared Scallops
Celery Root Puree, Lemon Caper Butter
\$40 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111

Optional Course

Amuse Bouche
\$5 per person

Intermezzo
\$5 per person

Yukon Gold Potato and Black Truffle Soup
\$15 per person

Seared Foie Gras with Brioche, Fig Purée and Balsamic Gelato
\$20 per person

Seared Sea Scallops with Porcini Mushroom and Roasted Lobster Jus
\$19 per person

Lobster and Truffle Salad with Poached Quail Egg
\$20 per person

Potato and Egg Yolk Ravioli with Truffle Brown Butter
\$20 per person

Caviar and Spanish Mackerel Tartare with Caper and Egg Vinaigrette
\$25 per person

Arctic Char on a bed of Truffled Lentils with Foie Gras
\$25 per person

Steamed Halibut on a bed of Silky Celeriac Purée, Salsify and a Black Truffle Sauce
\$23 per person

Roasted Lobster with Butternut Squash Purée, Chestnut and Leek with a
Black Pepper Balsamic Brown Butter Sauce
\$30 per person

Poached Maine Lobster with Blood Oranges, Port Wine and Mint
\$28 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111

Dessert

Vanilla Bean Crème Brulée

\$10 per person

Chocolate Pyramid, Praline Crunch, Orange Gastrique

\$10 per person

Chocolate Pot de Crème, Red Wine Poached Cherries

\$10 per person

Marquise au Chocolat, Pistachio Sauce

\$10 per person

Lemon Tart, Crème Fraiche, Mint Coulis

\$10 per person

Tiramisu

\$10 per person

Mignardise

Petit Four Selection and Truffles

\$10 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor



601 First Avenue North ~ Minneapolis ~ MN 55403 Telephone 612-677-1100
020111