



\$45/pp 3-Course Menu

soup -- or -- salad

roasted tomato soup

BANK caesar salad

entrée - choice of:

hanger steak

garlic-scented spinach, herb fingerling potatoes, red wine demi

seared chicken

mashed potato, roasted vegetables, cranberry jus

zucchini noodles

squash, kohlrabi, tomato, pesto

dessert

assorted mini desserts

executive chef - jasen fontaine



\$55/pp 3-Course Menu

soup — or — salad

minnesota wild rice soup

kale salad

brussels sprouts, cranberry, pecan, lemon poppyseed dressing

entrée — choice of:

new york strip

herb fingerling potatoes, wild mushroom demi

scottish salmon

lemon-ginger sauce, roasted vegetables

seared sea scallops

bacon brussels sprouts, blood orange reduction

dessert — choice of:

raspberry swirl cheesecake

s'more lava cake

executive chef — jasen fontaine



\$65/pp 4-Course Menu

soup -- or -- salad

minnesota wild rice soup

caesar salad

brioche croutons

intermezzo

house-made sorbet

entrée – choice of:

filet mignon

pomme anna, mushroom purée

swordfish

mango pico, carrot purée

dessert – choice of:

black cherry ricotta cheesecake

german chocolate cake

executive chef – jasen fontaine