

Restaurant Week Menu

3 courses for 40\$

APPETIZER

Red Beet Risotto

homboldt fog goat cheese/
brown butter crumble/
toasted pine nuts/ parmesan

MAIN

Walleye Almondine

brown butter lemon sauce/
toasted almonds/ mashed
potatoes/ hericots verts

DESSERT

Salted Carmel Pudding

toffee crumble/ whipped
cream

wine pairing 25\$

