



SEAFOOD — DINNER —

Saturday, March 28 | 5-9pm
\$80 per person
Reservations Required | Call 218-855-5921

STARTER

Oysters *gf*

Served on the half shell with mignonette

SOUP OR SALAD

New England Clam Chowder

or

Blue Crab Ceviche Salad *gf*

Heirloom tomatoes, avocado, citrus vinaigrette, arugula

ENTREES

Blackened Mahi Mahi *gf*

Pineapple jalapeno relish, roasted corn puree, lime crema,
asparagus

Pan Fried Halibut *gf*

Blood orange beurre blanc, crispy shallots, garlic fingerling
potatoes

Miso Black Sea Bass *gf*

Parsnip puree, hazelnut crumble, brown butter, red wine
reduction, asparagus

Seared Scallops *gf*

Beet puree, cauliflower puree, asparagus & lemon risotto

Sesame Encrusted Ahi Tuna

Ponzu glaze, charred baby bok choy, soba noodle salad

ENHANCEMENTS

Garlic Fingerling Potatoes *gf* +6

Asparagus *gf* +6

Asparagus Lemon Risotto *gf* +12

Garlic Butter Lobster Tail *gf* +45

King Crab *gf* +150

DESSERT

Brûléed Banana Passion Fruit Cheesecake *gf*