

## MARKET

### STARTERS

RAW OYSTERS\*  
3.5 EACH  
GF

### SALAD

BABY GREENS  
PEAR, SMOKED GOAT CHEESE, ENDIVE,  
WALNUT VINAIGRETTE  
12  
VEGETARIAN | GF

### ENTREES

AMISH CHICKEN  
WILD RICE SPOON BREAD,  
MADEIRA-MUSHROOM CREAM  
32  
GF (WITHOUT SPOON BREAD)

### VEGETABLES

ROASTED BEETS  
SHALLOT, THYME,  
CIDER BEURRE BLANC  
13  
VEGETARIAN | GF

## TRADITIONS

### STARTERS

TUNA TARTARE\*  
GINGER, LIME, SHISO  
19  
GF (WITHOUT CROSTINI)

GINGER FRIED RICE\*  
SHRIMP, SAUSAGE AND EGG  
16  
GF (WITH TAMARI SOY)

### SALADS

APPLE, CHEESE & CHIVE  
12  
GF

BACON, LETTUCE & TOMATO  
BLUE CHEESE-BUTTERMILK DRESSING  
14  
GF

### ENTREES

MISO SEA BASS  
42  
GF

7 OZ. BEEF TENDERLOIN FILET\*  
ROASTED OYSTER MUSHROOM-CAMBOZOLA  
COMPOTE AND RED WINE SYRUP  
44  
GF

SEA SCALLOPS  
CHARRED BRUSSELS SPROUTS, FRISÉE, HOCK GLAZE  
40  
GF

GRILLED HANGER STEAK\*  
MADEIRA, GARLIC CONFIT  
38  
GF

KOREAN BARBECUED SALMON\*  
GINGER-SCALLION CONDIMENT, BLACK RICE  
34  
GF (WITHOUT BREAD CRUMB)

### VEGETABLES

ROASTED CAULIFLOWER 14  
GF

POTATO PURÉE 10  
GF

FRENCH FRIES 10  
GF

BRUSSELS SPROUTS 14  
GF

### DESSERTS

ICE CREAM OR SORBET  
9  
GF

## VOYAGE PARIS

### STARTERS

BRAISED LEEKS  
FOURME D' AMBERT, HAZELNUTS,  
CHAMPAGNE VINAIGRETTE  
15  
GF

### ENTREES

SAUTÉED DUCK BREAST\*  
DUCK CONFIT CROQUETTE,  
DUCK JUS, MÂCHE  
42  
GF (WITHOUT CROQUETTE)

SOLE VERONIQUE  
POACHED GRAPES, MUSHROOMS  
36  
GF (WITHOUT SAUCE)

### VEGETABLES

HARICOT VERTS  
SMOKED MUSHROOMS,  
ESCARGOT BUTTER, COMTE  
13  
GF

General Manager Michelle Jensen

Assistant General Manager Larissa Phelps

Manager Craig Stuck

Chef Jordan Swiler

Sous Chef Patrick Conway

Sous Chef David Zadlo

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness —Minnesota Health Department