

# MARKET

## STARTERS

RAW OYSTERS\*  
3.5 EACH

## SALAD

BABY GREENS  
PEAR, SMOKED GOAT CHEESE, ENDIVE,  
WALNUT VINAIGRETTE  
12

STEAK TARTARE\*  
CALABRIAN CHILI, TAGGIASCA OLIVES, QUAIL EGG  
18

## ENTREES

SEA SCALLOPS  
CHARRED BRUSSELS SPROUTS, FRISÉE, HOCK GLAZE  
38

AMISH CHICKEN  
CHAMOMILE-HONEY, BUTTERMILK, CARROTS  
30

BUCATINI  
SHRIMP, SMOKED TOMATO BUTTER,  
OREGANO, SHELLFISH VELOUTE  
28

## VEGETABLES

SPINACH  
CHILI, GARLIC, LEMON  
12

ROASTED CARROTS  
BURNT HONEY, DUKKAH  
12

## DESSERT

PAVLOVA  
ELDERBERRY, CALAMANSI CREMA, WHITE CHOCOLATE  
10

# TRADITIONS

## STARTERS

LURCAT CRAB CAKE  
16

TUNA TARTARE\*  
GINGER, LIME, SHISO  
16

GINGER FRIED RICE\*  
SHRIMP, SAUSAGE AND EGG  
14

## SALADS

BACON, LETTUCE & TOMATO  
BLUE CHEESE-BUTTERMILK  
DRESSING  
14

APPLE, CHEESE & CHIVE  
12

## ENTREES

MISO SEA BASS  
40

7 OZ. BEEF TENDERLOIN FILET  
ROASTED OYSTER MUSHROOM-CAMBOZOLA  
COMPOTE AND RED WINE SYRUP  
42

PORK TENDERLOIN  
FIG PORT REDUCTION, BLUE CHEESE, ONION  
32

POT ROAST, RED WINE  
30

KOREAN BARBECUED SALMON  
GINGER-SCALLION CONDIMENT, BLACK RICE  
32

## VEGETABLES

ROASTED CAULIFLOWER 12  
POTATO PURÉE 10  
FRENCH FRIES 10

## DESSERTS

WARM CINNAMON-SUGAR DOUGHNUTS  
8.5

MILK CHOCOLATE BAR  
SEA SALT CARAMEL, PUFFED RICE, PEANUTS,  
10

LABNEH CUSTARD CREAM  
PISTACHIO FAIRY FLOSS, SUMAC, KATAIFI  
10

ICE CREAM OR SORBET  
8

# VOYAGE

TOKYO

## STARTERS

SPICY SALMON TORO\*  
SUSHI RICE, FRESH WASABI  
14

CLAMS\*  
DASHI, TOGARASHI CHORIZO, UMAMI MILK BREAD  
18

OKONOMIYAKI  
SHRIMP, PORK, KEWPIE, TARE  
14

## ENTREES

GRILLED HANGER STEAK  
JAPANESE PLUM CHIMICHURRI,  
TEMPURA VEGETABLES  
36

AHI TUNA\*  
SESAME PONZU, SUSHI RICE,  
PICKLED CUCUMBER, CRISPY SHIITAKE  
36

## VEGETABLES

BOK CHOY  
UMAMI BUTTER, SCALLION  
12

## DESSERT

DARK CHOCOLATE MUSHI-PAN  
PURPLE SWEET POTATO, BLACK SESAME  
10

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