

# EATS

## ≡ IN THE BEGINNING ≡

Pastis mussels with eggplant tapenade tartine	15
Saffron mascarpone, scallops, preserved lemon, tomato concasse', fried wonton	18
Shakshuka tomato tartine with eggplant zalouk, chanterelle mushrooms and avocado mousse	15
Ahi Tuna tartare with coconut daquoise coconut tabasco paint, lime gel, orange powder	15
Togarashi Spicy tempura frog legs over saffron polenta croutons and english pea cream	15
Wild rice morel mushroom soup with sundried tomato powder	9
Petite Salade, our chefs seasonal greens	8

## ≡ SMALL PLATES ≡

Braised rabbit stew with gnocchi and gorgonzola cream	19
Pan-seared salmon, warm hummus mousseline, cilantro charmoula	19
Merguez and tater tots	14
Short ribs and sweet potato mousseline with Absinthe demi	19
Moroccan piperade tartine with fried duck egg (Piment d'Espelette)	15
Pissaladiere (with or without anchovies)	12
Kefta on harissa broth, smen butter	15
Roasted bone marrow, charmoula, and mother dough boule	17

## ≡ MAIN COURSES ≡

Overnight-braised lamb shank tagine with cinnamon, 7 bean, rose water	39
Organic spring chicken braised with sweet yams, red wine glaze, pesto butter pot au feu style	25
Market Fish poached in almond milk, pistachio soy glaze, wild rice blinis, kimchi	MP
Tuna, lemon grass asparagus sauce, chili oil, pear salsa, parmesan tuile	30
Pork tenderloin, Minnesota apple compote, butter bagel, cotton candy demi, seasonal mushrooms	29
Fresh papardelle prepared daily with Minnesota seasonal vegetables and legumes	19
Wagyu tenderloin, sweet pea puree, truffled chips	49
Steak frites au poivre	39

## ≡ TO SHARE ≡

Pommes frites with 3 sauces	10
Cream of polenta grits-style	10
Asparagus in hazelnut butter	10
Champignons provençal	10
Sweet potato and cotton candy	10