

# *Pour Commencer*

## Cacio e Pepe | 17

*Beauty is the art of the simple done with all heart*

Black pepper spaghetti, butter, pecorino

🍷 *Barbera d'Asti, Renato Ratti, Piedmont, Italy | 13*

## Coconut Scallops | 19

With framboise and cocoa dusting

🍷 *Cremant Rosé, JB Adam, Alsace, France | 14*



# *Plat Principal*

## Boyfriend Steak | 35

Butter, garlic, parsley and so much good red wine

🍷 *Cabernet, Roth Estate, Alexander, CA | 15*

## Marry Me Chicken (for 2 guests) | 32

Whole roast chicken, black truffle and 6 herbs (Venus the Mother of Love)

🍷 *Chablis, Albert Bichot, Burgundy, France | 15*



# *Dessert*

## Bring Me Back with Chocolate (for 2 guests) | 16

🍷 *Moscato d'Asti, Risata, Piedmont, Italy | 10*



# *Live Music*

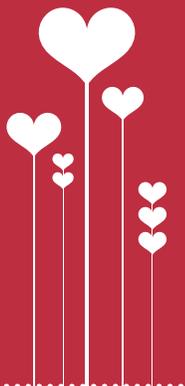
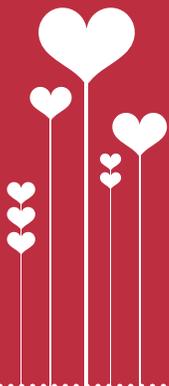
Showcasing Scott Mateo

and his guitar - Flamenco, Tango y mas

*(Friday only)*

Reservations and Inquiries

612.353.4792 | [fhimasmpls.com](http://fhimasmpls.com)



# Dinner



Pommes frites	7	Moroccan salmon, charmoula, chickpeas	19
Carrot Salad (cold) Fresh and pickled carrots, parsley, cumin, turmeric, mint, honey vinaigrette	9	Rabbit Stew Braised rabbit stew, gnocchi, Gorgonzola cream, mirepoix	19
Maple Brussels sprouts	10	Scallops, saffron risotto, parmesan	19
Lobster bisque	12/18	Poulet Rôti, pommes frites	23
Beets, chevre, pine nuts	13	Short ribs, sweet mousse, topped with cotton candy	26
Bone Marrow, red charmoula, buttered brioche toast	14	Pan-seared Halibut, lobster shakshuka cream and seasonal preparation	34
Taste of Morocco Hummus, zaalouk, marinated tomatoes and mushrooms, olives, shakshuka	14	Lamb Tagine (for two) Lamb shank, cinnamon, honey, ras el hanout, dried fruits, almonds, seasonal vegetables and legumes (Couscous available upon request)	42
Moule frites	15	Seafood Tagine (for two) Fresh seafood variety, spicy red charmoula, seasonal vegetables and legumes (Couscous available upon request)	52
Salmon tartare* A modern take on bagels and lox	16	Wagyu tenderloin* Molé demi and broken heart potatoes	59
Tomato braised pork belly, carrot puree, rhubarb glaze	18		
Duck confit hash	19		

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness