



BUFFET DINNERS

V - Vegetarian; Vg - Vegan; DF - Dairy Free; GF - Gluten Free; N - Contains Nuts

GARDEN BOUNTY DINNER

\$70.00 Per Guest

Tomato, Lentil and Root Vegetable Soup – Vg, GF
Mixed Greens Salad, Roasted Butternut Squash, shaved onion, Cucumber, Honey-Cashew Dressing – Vg, GF, N
Farro Salad with Zucchini, Summer Squash, Cherry Tomato, Garlic, Herbs, Lemon Vinaigrette – Vg
Grilled Broccolini, Balsamic Glaze – Vg, GF
Roasted Carrots with Chickpeas and Tahini Dressing and Zah'tar – Vg, GF
Roasted Yukon Gold Potato with Herbs and Garlic – Vg, GF
Sweet and Spicy Roasted Cauliflower, Maple Gastrique – Vg, GF
Rigatoni Pasta, Fava Beans, Spinach, Walnut Pesto – Vg, N
Vegan Chocolate Brownies, Blueberry Compote and Mint – Vg

SMOKEHOUSE BUFFET

\$84.00 Per Guest

Spinach Salad, Shaved Red Onion, Smoked Blue Cheese, Red Wine Vinaigrette – V, GF, DF
Potato Salad with Hard Boiled Eggs, Celery, Onions and Herbs – V, GF, DF
Cornbread with Maple Butter – V
Corn on the Cob (Local When Available), Herb Butter, Flaky Sea Salt – V, GF
Roasted Sweet Potato (Local When Available), Brown Butter, Garlic and Thyme – V, GF
Smoked Potato and Cauliflower with Hot Honey – Vg, GF
Smoked Local Beef Brisket – DF, GF
St. Louis Style BBQ Pork Ribs – DF, GF
Strawberry Shortcake, Chantilly Cream, Mint – V

GRAND WOOD + PADDLE BUFFET

\$88.00 Per Guest

Wild Rice and Mushroom Soup – V, GF
Assorted Warm Dinner Rolls and Pull-Aparts
Local Greens Salad Radish Tomato Gold Beets

HEARTLAND BUFFET

\$80.00 Per Guest

Chicken and Dumpling Soup
Warm Pull-apart Rolls – V
Baby Kale Salad, Roasted Butternut Squash, Shaved Onion, Maple-Cider Dressing – Vg, GF
Local Greens Salad, Cucumber, Shaved Carrot, Croutons, and Buttermilk Dressing – V
Roasted Corn Succotash with Beans and Squash – Vg, GF
Roasted Baby Yukon Gold Potatoes, Brown Butter, Sage – V, GF
Snap Peas and Heirloom Carrots with Dill and Garlic – Vg, GF
Braised Local Beef Short Rib, Red Wine Reduction – GF, DF
Roasted Chicken Breast with Whole Grain Mustard Glaze – GF, DF

Seasonal Cobbler – V

LITTLE ITALY BUFFET

\$85.00 Per Guest

Lemon & Barley Soup with Kale – Vg
Quinoa & Arugula Salad with Tomato, Onion and Parmesan Dressing – V, GF
Roasted Zucchini with Pine Nuts and Lemon – Vg, GF
Orrechiette e Fagioli – V
Cooked Hearty Greens with Chili, Lemon and Garlic – Vg
Marinated and Grilled Chicken with Polenta – GF
Grilled Jumbo Shrimp in Puttanesca Sauce – GF, DF
Red Wine Braised Local Lamb Shoulder – GF, DF
Espresso Panna Cotta with Whipped Cream and Cocoa Nibs – V, GF

Local Greens Salad, Radish, Tomato, Cold Beets,
Onion, Brioche Croutons, Buttermilk Dressing and
Maple-Balsamic Dressing – V, GF
Roasted Local Mushrooms with Garlic and Lemon –
Vg, GF
Fingerling Potatoes, Toum, Chives – Vg, Gf
Roasted Beets with Local Goat Cheese and Kale – V,
GF
Local Prime Rib, Au Jus, Horseradish Sour Cream – GF
Local Porchetta Cooked on the Rotisserie, Fennel,
Juniper and Arugula – GF
Seasonal Bread Pudding Prepared By In-House Pastry
Chef – V

PLATED DINNERS

All Dinners Include Choice of Salad or Soup and Dessert, Iced Tea, Regular Coffee, and Decaf Coffee

Per event: choice of soup or salad must be consistent, up to 2 proteins and 1 vegetarian, choice of dessert must be consistent

Additional \$7 per person for Four-Course Meal

Additional \$3 per person for choice of 2 desserts

Higher price prevails on all entrée selections

V – Vegetarian; Vg – Vegan; DF – Dairy Free; GF – Gluten Free; N – Contains Nuts

SPAGHETTI SQUASH PUTTANESCA

\$42.00 Per Guest

Crushed Tomatoes with Olives, Capers and Garlic, Fresh Herbs, served with Roasted Roma Tomatoes – V, GF

SOUP OR SALAD

Choose 1 option.

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Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

HEIRLOOM CORN CRUSTED WALLEYE

\$55.00 Per Guest

Remoulade, Wild Rice Pilaf, Roasted Baby Carrots, Green Beans

SOUP OR SALAD

Choose 1 option.

–

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

–

Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

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Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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EGGPLANT LASAGNA

\$50.00 Per Guest

Grilled Eggplant Layered with Roasted Tomato and Ricotta Cheese (Tofu Ricotta Available to Prepare as Vegan), Grilled Asparagus and Roasted Root Vegetables – V, GF

SOUP OR SALAD

Choose 1 option.

-

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

DESSERT

Choose 1 option.

-

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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HERB ROASTED CHICKEN BREAST

\$55.00 Per Guest

Whipped Potatoes with Herbs and Buttermilk, Baby Zucchini and Squash, Roasted Cherry Tomato and Chicken Jus – GF

SOUP OR SALAD

Choose 1 option.

-

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Carrot and Sesame Soup, Labne, Zah'tar – V, GF

Caesar Salad: Local Romaine, Casesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

BEEF BOURGUIGNON

BUTTERNUT SQUASH RAVIOLI

\$50.00 Per Guest

Sage and Garlic Cream, Maple and Brown Butter, Pepitas, Leeks and Kale – V

SOUP OR SALAD

Choose 1 option.

–

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Casesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

–

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

\$58.00 Per Guest

Local Short Rib Braised in Red Wine, Root Vegetable Gratin, Roasted Seasonal Vegetables, Braising Jus – GF

SOUP OR SALAD

Choose 1 option.

–

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

–

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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SEARED LAKE TROUT

\$58.00 Per Guest

Sweet Corn Maque Choux, Pea Shoots, Black Pepper Beurre Rouge

SOUP OR SALAD

Choose 1 option.

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Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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LOCAL PRIME RIB

\$65.00 Per Guest

Dauphinoise Potatoes, Roasted Broccolini, Au Jus, Horseradish Sauce

SOUP OR SALAD

Choose 1 option.

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Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Sliced Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

–

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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GRILLED SALMON

\$58.00 Per Guest

Grilled Asparagus and Broccolini, Roasted Baby Potatoes, Lemon Beurre Blanc

SOUP OR SALAD

Choose 1 option.

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Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup with Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

–

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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LOCAL BEEF TENDERLOIN

\$68.00 Per Guest

8oz Beef Tenderloin Steak, Rosemary-Garlic Butter, Pommes a la Robuchon, Roasted Cauliflower

SOUP OR SALAD

Choose 1 option.

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Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

–

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

–

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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DUET: LOCAL PORK BELLY CONFIT & ROASTED CHICKEN

BREAST
\$66.00 Per Guest

Potatoes, Cippolini Onions, Wild Mushroom Sauce

SOUP OR SALAD

Choose 1 option.

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Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

-

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

SURF + TURF

\$80.00 Per Guest

Grilled 6oz Filet Mignon, Butter Poached Salmon Filet, Roasted Green Beans, Pommies Lyonnaise, Peppercorn Cream Sauce

SOUP OR SALAD

Choose 1 option.

-

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

-

Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

whipped Cream – v

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

DUET: AMISH CHICKEN & LOCAL RED LAKE WALLEYE

\$70.00 Per Guest

Local Wild Rice, Baby Carrots, Roasted Asparagus, Herbs and Lemon Aioli

SOUP OR SALAD

Choose 1 option.

-

Butternut Squash with Sage Crème Fraiche – V, GF

Chicken Wild Rice Soup, Fried Leeks

Creamy Tomato Basil with Croutons and Basil Oil – V

Tomato Lentil Soup, Cucumber and Pepper Relish – Vg

Carrot and Sesame Soup, Labne, Zah'tar – V, GF

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Caesar Salad: Local Romaine, Caesar Dressing, Sliced Local Tomatoes, Shaved Parmesan, Crouton – V

House Salad: Local Lettuces, Cucumber, Radish, Sunflower Seeds, Dill-Buttermilk Dressing – V, GF

Red Oak Salad: Red Oak Lettuce, Kale, Strawberries, Toasted Almonds, Maple-Balsamic Dressing – Vg, GF, N

Wedge Salad: Baby Iceberg Lettuce, Local Tomatoes, Pickled Onions, Chopped Local Bacon, House Blue Cheese Dressing – GF

Spinach Salad: Baby Spinach, Goat Cheese Crumbles, Shaved Local Apples, Red Onion, Honey-Thyme Vinaigrette – V, GF

Quinoa and Tomato Tabbouleh: Cucumber, Arugula, Fresh Herbs, Garlic – Lemon Vinaigrette – Vg, GF

DESSERT

Choose 1 option.

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Espresso Pot de Crème, Mascarpone Whipped Cream, Butter Toffee – V, GF

Roasted Pear Tart, Red Wine Braised Cranberries and Cream – V

Rhubarb Custard Tart, Fennel Pollen, Strawberries and Whipped Cream – V

New York Style Cheesecake, Lingonberry Coulis, Whipped Cream – V

Vegan Chocolate Cheesecake, Seasonal Berries, Mint – Vg

Flourless Chocolate Torte, Crème Fraiche, Confectioner's Sugar, Seasonal Berries – V, GF

Shortcake with Seasonal Fruit Compote, Whipped Cream and Mint – V

Lemon Tart, Whipped Cream, Seasonal Fruit

Tiramisu

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