

COCKTAIL HOUR PACKAGE

\$15/PERSON FOR UNLIMITED 3 CHOICES FOR 1HR
\$5/PERSON ADDITIONAL HOUR



Meat

SMØRREBRØD seared rare beef, whipped danish blue cheese, mead roasted onions, micro arugula grilled rye bread

GRILLED BISON SKEWER caraway-coffee rub, huckleberry gastrique, puffed wild rice, marinated hot pepper

CRISPY CHICKEN WING with spicy caraway honey

SWEDISH STYLE MEATBALL with wild rice & allspice cream

HASSELHOFFS crispy tots, pressure-cooked pork, sauerkraut, beer & butterkäse sauce

POTATO BOATS with pressure cooked pork, sauerkraut & butterkäse cheese, maple mustard sauce

SAUSAGE & PICKLES chef's choice of cured meats & house pickled vegetables

Seafood

SMOKED SALMON RILLETTES preserved lemon crème fraiche, aquavit cucumbers, grilled rye bread

CRISPY WALLEYE CAKES with vadouvan curry remoulade

PICKLED SHRIMP with fresh dill & seasonal vegetables

Vegetarian

BEET PICKLED EGGS "deviled" style, horseradish, crème fraiche, ND paddlefish roe, chives

WILD RICE KROKETTEN with charred tomato jam

SMOKED BEET TARTARE with horseradish, farmer's cheese, fermented scallion & beet chips