

Dinner

Monday - Friday Only
Private Dining

www.wafrost.com

W.A.
FROST
AND
COMPANY



SOUP AND SALAD

(Please Select One)

Creamy Mushroom Soup

toasted baguette, shiitake marmalade
Cup 5.50

Soup of the Day

Cup 5.50

House Green Salad

fennel, cherry tomatoes, radishes, cucumbers,
saba, **Wildflower Honey** vinaigrette
6.00

"BLT" Salad

petite iceberg lettuce, oven-dried tomatoes, fines herbs,
Thielen Family bacon, **Northern Lights** blue cheese dressing
7.00

Winter Lettuces

pears, Medjool dates, glazed walnuts,
Stickney Hills Chevre, pear vinaigrette
8.00

ENTREES

(Please Select up to Three)

Truffle-Goat Cheese Risotto

beet marmalade, radish sprouts, hazelnuts, saba
17.00

Crispy Barramundi

ginger-scallion noodles, enoki mushrooms, seaweed,
savoy cabbage, dashi broth
22.00

Roasted Monkfish

cauliflower couscous, baby carrots, medjool dates,
saffron-curry nage
24.00

Pan Roasted Steelhead Trout

Brussels sprouts, fingerling potatoes confit,
Thielen Family bacon, horseradish "sabayon"
25.00

Peterson Limousin Ribeye Two Ways

grilled center cut eye with it's cap confit, glazed cipollini,
braised greens, "steak sauce"
38.00

Red Wine Braised Beef Short Ribs

rye polenta, pickled pearl onions, baby bok choy,
smoked bone marrow, crispy enoki mushrooms
28.00

Cocoa Crusted Elk Striploin

barley-mushroom risotto, caramelized Belgian endive,
autumn fruit reduction
33.00

Pan Roasted **Wild Acres** Half Chicken

potato purée, maple glazed root vegetables, red onion
marmalade, truffle jus
25.00

SMALL PLATES

(Please Select One)

Alsatian Style Tart Flambé

Thielen Family bacon, caramelized onions,
Sweet Folly Farms Crème Fraîche
9.00

Sweet Potato Gnocchi

Brussels sprout petals, roasted shiitake mushrooms, truffle
syrup, shaved **SarVecchio** cheese
10.00

Steamed Blue Mussels

coconut-green curry broth, cilantro, celery, fresno chilies,
grilled **Rustica Bakery** sourdough
9.50

Roasted Beets

caraway granola, **Sweet Folly Farm** crème fraîche,
dill oil, citrus, micro sorrel
8.50

DESSERTS

(Please Select One)

* Contains Nuts

* "Kit Kat Bar" 8.00

maldon sea salt caramel, hazelnut praline,
house made Chai ice cream

* **Venezuelan Chocolate Torte** 8.25

brown butter ganache, Gianduja chocolate mousse,
cocoa tuile, banana gel, house made ice milk

Gingerbread Frozen Terrine 7.00

honey mousse, star anise sabayon, orange marmalade

* **Cranberry-Almond Cake** 7.50

coconut semifreddo, candied wild rice, pinot noir syrup

Classic Crème Brûlée 6.50

baked custard with Madagascar vanilla beans,
topped with caramelized sugar

Selection of Izzy's Ice Cream

flavors change daily 6.50

MINI DESSERTS

smaller tasting size portions

Classic Crème Brûlée 3.75

* "Kit Kat Bar" 3.75

Gingerbread Frozen Terrine 3.75

Mini Trio Plate 9.75

one each of the mini desserts

If you are offering a First Course and or a Dessert Course you must select one item for the entire group. You may choose up to three items for the entree course and we will print limited menus for you. Thank You