

# LUNCH

Monday - Friday Only  
Private Dining

www.wafrost.com

W.A.  
FROST  
AND  
COMPANY



## SMALL PLATES

(Please Select One)

### 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, with grilled **Rustica Bakery** sourdough  
9.50

### Alsatian Style Tart Flambé

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

## SOUP AND SALAD

(Please Select One)

### Creamy Mushroom Soup

toasted baguette, shiitake marmalade  
Cup 5.50 Bowl 7.50

### Soup of the Day

Cup 5.50 Bowl 7.00

### 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

## SANDWICHES

Please choose one of the following for each sandwich option: house green salad, fresh fruit, French fries,

### Bahn Mi

ham terrine, pickled carrot and daikon, cilantro, jalapeno, saffron aioli, **Rustica Bakery** baguette  
11.50

### House Cold Smoked Salmon Gravlax Club

avocado spread, cucumber, red onion, dill cream, on toasted briòche  
11.50

### Quinoa Falafel

cucumbers, lettuce, red onions, radish sprouts, lemon-tahini sauce, on pita bread  
11.00

## ENTREES

(Please Select up to Three)

### Truffle-Goat Cheese Risotto

beet marmalade, radish sprouts, hazelnuts, saba  
12.00

### Bouillabaisse

Provençal style fish stew, mussels, garlic, saffron, toasted baguette, rouille  
15.00

### Cassoulet

**Wild Acres** duck confit, tarbais beans, maple sausae, herb breadcrumbs  
14.00

### Pan Roasted Lake Superior Whitefish

ginger-scallion noodles, enoki mushrooms, savoy cabbage, dashi broth  
14.00

### Pan Roasted Wild Acres Half Chicken

maple glazed root vegetables, red onion marmalade, truffle jus  
16.00

### Grilled All Natural Black Angus Hanger Steak

barley-, mushroom risotto, braised greens, "steak sauce"  
17.00

## 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

\* **Meyer Lemon Bar** 7.50

greentea ice cream, **Ames Farm** buckwheat honey, ricotta-pine nut crunch, micro lemon balm

\* **Cranberry Financier** 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

\* Meyer Lemon Bar 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*