

**STARTER COURSE**  
(Please Select One)

**Roasted Red Pepper and Northern  
Lights Blue Cheese Soup**

black olive oil, chives batons and crumbled blue cheese  
7.00

**Oven Roasted Beet Salad**

orange confit, orange segments, candied walnuts  
and frisée with goat cheese emulsion and  
walnut-honey vinaigrette  
9.00

**Apple and Watercress Salad**

Belgian endive, pomegranate seeds, Northern Lights  
blue cheese, crushed maple-roasted macadamia nuts  
with apple horseradish vinaigrette  
8.50

**Mixed Green Salad**

cherry tomatoes and carrot with citrus vinaigrette  
6.50

**DESSERTS**

(Please Select One)

**N.Y. Style Cheesecake 7.50**

with berries and a pirouette cookie

**Apple Barvarian 7.50**

baked custard cake with spiced apples

**Belgian Chocolate Cake 7.50**

rich and dense chocolate mousse with hazelnuts

**Classic Crème Brûlée 7.50**

vanilla

**Seasonal Berries 8.00**

hazelnut mousse and orange zest

**Mini Trio 10.50**

Frozen Vanilla & Peanut Butter Terrine,  
Crème Brûlée and  
Chef's Seasonal Selection

**BAR SERVICE**

W. A. Frost and Company offers a full-service bar.  
Our service staff will provide a host bar or  
cash bar for your party.

**LUNCH ENTREES**  
(Please Select up to Three Items)

**Grilled Norwegian Salmon**

goat cheese risotto, bloody mary consommé  
with petite herb salad  
16.00

**Fieldale Farms Pan Roasted Half Chicken**

crispy braised fennel, chorizo and potato puree with  
fennel whisky broth  
15.00

**Grilled Black Angus Top Sirloin**

potato puree, sautéed spinach  
with red wine reduction  
19.00

**Pan Roasted Walleye**

sautéed Brussels sprout petals, bacon scented grits,  
miso and butternut squash broth  
14.00

**Crispy Duck Confit Salad**

watercress, maple-roasted macadamia nuts, Braeburn  
apple, Northern Lights blue cheese and  
apple-horseradish vinaigrette  
14.00

**Beet and Coconut Risotto**

goat cheese broth, dressed watercress and citrus  
with walnut oil  
13.00

**Smoked Hoisin Glazed Baby Back Ribs**

watercress and endive salad, crispy shallot rings  
with citrus and pomegranate vinaigrette  
15.00

**Bacon-Avocado Sandwich**

radish sprouts, Farmer Bob tomato and organic bibb  
lettuce on toasted sourdough bread  
with sriracha aioli served with fresh fruit  
10.50

**Hoisin BBQ Fishcher Farms Pulled Pork Sandwich**

cucumber & tomato on sourdough bun  
with herbed yogurt served with mixed greens  
9.75

**Lamb Burger**

cucumber, mint yogurt, frisee, tomato and hummus  
served with mixed greens  
10.50

**BANQUET WINE**

Please see our current banquet wine list.  
You can visit our web site at [www.wafrost.com](http://www.wafrost.com)  
or you can request a fax.