EVENING EVENTS

www.wafrost.com

W.A. FROST AND COMPANY

Gluten Free - GF

If you are offering a Soup or Salad Course, we ask that you choose One for the Entire Group.

With the Entree/Dessert Course you may select up to Three and we will print a menu for your guests to select from the evening of the event.

SOUP AND SALAD

Soup of the Day
7

Mixed Greens Salad
cherry tomatoes, radishes, cucumber,
champagne vinaigrette ***GF***
7

Baby Lettuces and Herbs Salad
mixed herbs, sunflower seeds,
champagne vinaigrette ***GF***
8

Arugula Salad
garlic croutons, iced red onion
Parmigiano Reggiano, anchovy-caper citronette ***GF***
9

DESSERT

* **Blackberry and Ginger Tart** 10
Vin Santo sabayon, salted almonds, basil
(contains alcohol from the Vin Santo)
Paired with: *Moscato di Asti, Vietti "Cascinetta" 18*

* **Pistachio-Brown Butter Financier** 8
blood orange curd, candied fennel, pistachio brittle
Paired with: *Pineau des Charentes, Chateau Orignac 19*

Chocolate Ganache Semi-Freddo GF 9
salted toffee crumble, sorrel, strawberry coulis
Paired with: *Port, Pedroncelli "4 grapes" 17*

Classic Crème Brûlée - GF 8
Madagascar vanilla beans, caramelized sugar
Paired with: *Madeira, Blandy's Rainwater 15.75*

ENTREES

Rigatoncini Arrabbiata
tomato, garlic, chili flake, basil,
fresh mozzarella, parmesan
24

Grilled Nebrodini Mushrooms & Ramps
cherry tomatoes, olives, artichokes, cippolini onions,
polenta, lemon, chili flake, parsley ***GF***
26

Half Chicken
rapini, cipollini onions, garlic, chili,
lemon jus ***GF***
28

Roasted Cod
oyster mushrooms, pea purée,
sea beans, radish, pickled shallots
32

MN Driftless Trout
baby red potatoes, celery, red grapes, red onions,
fennel purée, pickled shallots, capers, dill cream,
pairsley, mint ***GF***
31

Pork Tenderloin
morel mushrooms, asparagus, peas, wild
spring onions, fava purée, red currants, pork jus
33

Lamb Spare Ribs
mustard greens, cherry tomatoes, fingerling potatoes,
harissa, cucumber-yogurt sauce, mint ***GF***
29

Grilled Bistro Steak
crushed fingerling potatoes, roasted garlic, lemon,
parsley, arugula salad, cabernet demi-glace ***GF***
34

Grilled New York Strip Steak
crushed fingerling potatoes, garlic, lemon,
parsley, arugula salad, cabernet demi-glace ***GF***
48

If you would like to add an additional course, such as cheese or a starter please view our full dining room menu.

05.03.2018