



Frutti del Lago

A Lake Superior Trout Season Dinner

\$135 per person | Includes curated drink pairings

FIRST COURSE

SMOKED STEELHEAD RILLETTES

Steelhead, cultured butter, lemon zest, fresh dill, charred rye crisp

SECOND COURSE

WHITEFISH CHOWDER – DECONSTRUCTED

Lake Superior whitefish and seasonal vegetables, finished tableside with a warm velouté poured by the chef

THIRD COURSE

PAN-ROASTED WALLEYE

Rye crumb crust, brown butter, aged white cheddar, wild rice

FOURTH COURSE

GREAT LAKES PERCH

Light cornmeal crust, charred cabbage, Honeycrisp apple, whole grain mustard

FIFTH COURSE

WILD BLUEBERRY TART

Spruce whipped cream, toasted oat crumble, birch syrup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.