

Sanctuary

When people ask me, "If you were not a Chef, what would you be?" I reply, "Definitely an architect...or maybe a professional surfer."

Le Corbusier wrote, "You employ stone, wood and concrete, and with these materials you build houses and palaces. That is construction. Ingenuity is at work. But suddenly you touch my heart, you do me good, I am happy and I say: 'This is beautiful.' That is Architecture. Art enters in."

Please enjoy each bite as it is constructed; my hope is that it does you good. That art enters in.

Chef Patrick

starters, plates to share

france 44 harissa gummy bear sausage bruschetta, with a sweet onion saffron tomato sauce \$10.50

roast bone marrow, butter, garlic, thyme, and grilled sourdough bread \$11.00

green tomato caprese with mozzarella cheese, thai basil, and a citrus serrano pepper vinaigrette \$9.00

garlic, spinach, and parmesan artichoke tartlets, provencal olives, cornichons and a shot of white verjus \$10.00

elk tartare, tabasco guanaja chocolate ganache, mandarin gel, and chips \$10.75

meat & cheese plate – finocchiona salami, leoncini ham, iberico salchichon, caramelized nuts, olives, cornichons and exotic cheeses \$16.00

soups & salad

mexican pepper mango soup, with tequila crème fraiche \$7.50

petite arcadian salad, with a balsamic dressing \$7.00

hydro bib lettuce salad with garlic lemon anchovy dressing* and parmesan \$7.50

* The Minnesota Department of Health requires the following notice: "consuming raw or under cooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness."

main course



togarashi blackened stone bass, hurricane sauce, sweet potato molasses mousse, and kumato tomato pico de gallo \$27.50

“surf and turf” tartine with shrimp cocktail and beef carpaccio, avocado jam, juan canary melon on sun dried tomato basil heritage bread and baby mizzuna \$27.00

ancho pepper pineapple barbecue glazed pork tenderloin, with bourbon smoked cacao nib grits, and baby spinach \$27.50

pan seared wild acres duck breast, watermelon ratatouille, taro root puree and garlic chili hoisin sauce \$28.00

16 oz. espresso dusted, black angus bone in new york steak, with northern lights blue cheese potato gratin and petite salad \$33.00

radish risotto, english peas, oyster mushrooms, fresh lemon ricotta cheese \$20.00

for the table to share

shishito peppers \$6.00

chipotle goat cheese rigatoni pasta au gratin \$7.00

monday - thursday ~ chef's whim.

a daily selection of **5 tasting courses** to your table from chef's mind* \$35

4 wine pairings \$14 ~ or ~ 4 tasting-sized cocktail pairings \$16

friday & saturday ~ chef's evening's feature* - priced daily

desserts &

strawberry yogurt petite verrine, whipped white chocolate mousse, and strawberry balsamic vanilla ice cream sandwich \$8.00

key lime pie, with lemon sorbet, fresh berries, and meringue \$8.00

selection of ice cream or sorbet \$7.00

cinnamon spiced pear liqueur croissant bread pudding, hazelnut chocolate paste, vanilla ice cream, and crème anglaise \$8.75

selection of exotic cheeses with candied nuts, lavender honey, seasonal fruit \$11.00

3 sexy shots & dessert samples - enjoy with conversation \$16

surprisingly cordial - changes nightly, get this evenings details \$16

***gluten free available on request**