

FARM TO TABLE DINNER



FIRST COURSE

THREE HEARTS FARM GARDEN SALAD

daily harvested greens, tomato vinaigrette

SUMMER VEGETABLE MINISTRINA

herb oil, parmesan

BRAISED ELK MEATBALLS

“Moose Drool” brown ale, polenta



MAIN COURSE

BEEF-BRAISED PORK SHANK

grain-mustard spaetzle, pickled slaw

MONTANA GRASS-FED BISON

garlic sauteed greens, crispy polenta

CAST-IRON WALLEYE FILET

*summer vegetable succotash,
ginger-miso broth*



DESSERT

SUMMER BERRIES

oat crumble, whipped cream

WHITE CHOCOLATE SEMIFREDDO

rhubarb coulis, salted almond crumble

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