

Ahlenfeld

Dining Room

Romance Weekend Menu

\$75.00 per person

Amuse Bouche

Foie Gras Crostini with Red Currant & Onion Relish

First Course

Oysters on a Half Shell with Champagne Vinegar Granita & Hibiscus Crystals

OR

Root Vegetable Carpaccio with Lemon Dill Mascarpone Cream,
Micro Greens & Pistachio Dust

Second Course

Lobster Bisque

Third Course

Micro Green, Rose Petals, Blood Orange Sorbet, Shaved Fennel and Goat Cheese

Fourth Course

Pan Seared Venison Loin with Wild Mushrooms, Peppercorn Demi,
Pine Berries, Pear Chutney

OR

Walleye Filet over a bed of Israeli Couscous and Vegetable Relish, Citrus Beurre Blanc

OR

House-made Beet Ravioli with Spinach Ricotta Stuffing
over Saffron Essence and Micro Greens

Fifth Course

Edelweiss Cake, Vanilla Biscuit, Raspberry Coulis, White Chocolate Mousse,
Crunchy Hazelnut Praline Raspberry Glaze