

Chef's Signature Tasting Menu

seasonally-inspired multi-course menu

crafted to your taste by our talented culinary team starting with 5 courses

Please inquire about our kitchen table and private dining, featuring our chef's signature tasting menus.

STARTERS

Steelhead Crudo* · pickled seabears, radish, steelhead roe, herb powder 8

Black Trumpet Dusted Scallop · celery root purée, sautéed trumpets, whiskey-smoke truffle demi glace 10

Walleye Cake · wild rice, cabbage slaw, lemon caper emulsion 12

Butternut Squash Garden · caramelized butternut squash, butternut hummus, vegetable crudité, naan 9

Charcuterie · local cheeses, house-made charcuterie, preserves 16

Duck Confit Piadina · grilled herb dough, fig jam, duck confit, manchego cheese, red grape 12

Baked Brie · golden pastry, lingonberry jam, glass pecans, grilled farm bread 15

Pappardelle Carbonara · lamb pancetta, black trumpet mushrooms, egg yolk, parmesan 8

Wild Mushroom Risotto · Chef foraged Minnesota mushrooms, Lone Grazer's Northeazy 9

Garganelli · black truffle, cheddar cheese 8

SOUPS & SALAD

Minnesota Chicken Wild Rice Soup 6

Soup of the Day 6

Mixed Green Salad · baby greens, carrots, cucumbers, onions, lemon basil vinaigrette 6

Roasted Panzanella Salad · heirloom carrots, cipollini onions, parsnips, olive ciabatta, goat feta, sundried tomato vinaigrette 8

Beet Salad · baby kale, roasted beets, crispy chevre, sumac roasted pistachio, honey truffle vinaigrette 9

SIDES

All sides \$6

Herb Roasted Baby Vegetables

Brown Butter Broccolini

Roasted Garlic Mashed Yukon Gold

Grilled Asparagus

Garlicky Wild Mushrooms

MAINS

Walleye · pan seared walleye, sweet corn succotash, potato croquette, orange beurre-blanc, chive oil 24

Day Boat Scallops · cioppino style, clams, mussels, fennel & spicy tomato broth 28

Crispy Skin Salmon · marble potatoes, huitlacoche, root vegetable hash, maple gastrique, 26

Duck · seared duck breast, beet purée, romanesco, fig, duck jus 32

Dry Aged NY Strip · lobster tater tots, asparagus & fennel salad, truffle demi 42

Lamb · kabocha squash purée, charred polenta cake, brussels sprouts, herb demi-glace 42

Lobster Gnocchi · lobster, house-made gnocchi, herb pesto, preserved lemon, pomodoro sauce 22

Beef Tenderloin · potato purée, roasted carrots, truffle demi 28

RELEVÉ FARE

Prime Sirloin Burger · choice of cheese, fries, truffle aioli, house steak sauce 16

Foie Gras Hotdog · pickled mustard seeds, pickled red onions, celery, split-top bun 9
-add truffle fries 5

Amish Chicken · seared bone in chicken, wild mushroom risotto, asparagus, chicken jus 26

Hanger Steak · parmesan fries, truffle béarnaise 28

LOEWS MINNEAPOLIS

is proud to partner with and support our local artisans, farmers, ranchers, foragers, beekeepers and fisherman.

Ames / Honey · Stickney Hills / Cheese · North Star / Cheese · Wescott Orchards / Apples · Au Bon Canard / Duck · Skuna Bay / Sea food · Doubting Thomas / Grains · Northstar Bison / Bison · Red Lake Farms / Wild Rice · Roth Käse / Cheese · Anderson Syrup / Syrup · Alemar Cheese / Cheese

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any dietary restrictions so we may do our best to accommodate your needs.