

# Minnesota

Monthly

DINNER SPONSOR

## MENU

### First Course

Tomato Burrata Salad

*Heirloom tomato, burrata cheese, balsamic vinegar "caviar", microgreens, and chimichurri vinaigrette  
vegetarian and gluten free*

### Second Course

Braised Beef Short Rib

*Beef short rib braised with Milanese sauce, accompanied by au gratin potatoes and seasonal vegetables*

*Gluten-free*

-or-

Grilled Portabella Napolean

*Grilled portabella mushroom stacked with Bushel Boy tomato, Yukon Gold potato cake, vegan ricotta and arugula,  
topped with balsamic reduction*

*Vegan and gluten-free*

### Third Course

Flourless Chocolate Torte

*gluten-free*

-or-

Tres Leches Cake

Dinner wines provided by:



HEALDSBURG, CALIFORNIA