

Valentine's Day

at the Radisson Fargo

Monday, February 14 | 5PM-10PM | Passages Café - 2nd Floor
Call for reservations | 701.232.7363



.hors d'oeuvre.

.seared scallops with red clam sauce & fried wild mushrooms.
.manchego cheese curds with saffron yogurt.

.salad.

.grilled lavash, maytag bleu cheese, crisp pancetta, baby greens, finished
with a warm apple vinaigrette.
.mixed greens house salad.
.passages caesar.

.soup.

.classic french onion.
.lobster bisque with fennel & pernod.

.main course.

.braised lamb shank with olives & creamy polenta.
.fresh pappardelle pasta with porcini ragout.
.dry aged certified angus beef ribeye with béarnaise & hand cut pomme frites.
.bacon, orange & thyme roasted half chicken parsnip puree.
.seared tasmanian king salmon with fennel soubise & roasted acorn squash.
.oven-broiled walleye with lemon beurre blanc and roasted citrus-spiced almonds.
.roasted chicken tetrazzini with basil alfredo fettuccine.
.bacon wrapped filet with brandy-wild mushroom demi-glace.

.dessert.

.caramelized white chocolate panna cotta with toasted pistachios & blood orange coulis.
.quince tart tatin with bourbon ice cream & salted caramel.
.assorted house made truffles.

pair a glass of one of the following:

.rosenblum desiree. | a fruit forward wine with robustness & a chocolate essence
.frangelico. | a hazelnut liqueur with infusions of berries & flowers

