



Tonight's menu offers Scottish-inspired dishes created with locally-sourced, seasonal ingredients from Minnesota: many from Cannon Valley Grown producers. Also, try some haggis if you like, it's the traditional thing for celebrating Robbie Burns' birthday!

Non-alcoholic beverage alternatives available.

STARTERS

lamb (O) or mushroom-onion (V) handpies*, apple-ginger chutney, roasted winter veg skewers with honey-balsamic sauce
cocktail pairing: TBD

MIDS

shrimp (O) OR celeriac (V) bisque
and
local greens, apple, and cheddar salad
cocktail pairing: TBD

-- HAGGIS INTERLUDE --

MAINS

"wee heavy" beer-braised beef (O) OR skirlie "non-meatballs" (V)
with whisky-cream sauce
and
crispy-roasted tatties, bashed neeps
cocktail pairing: TBD

TREATS for TOASTING

Cloutie dumpling*, caramel sauce, honey-whipped cream
and
dark chocolate-Lac Coeur coffee truffles
cocktail pairing: TBD

ross-mackenzie

KEY

(O) omnivore option

(V) vegetarian option

* all items are gluten-free EXCEPT those marked with an asterisk

This Burns Night celebration features food by The Local Plate (Chromatic Catering <http://chromatic-catering.com>), cocktails by Loon Liquors (<http://loonliquors.com>), and music by Ross & MacKenzie (<https://lauramackenzie.com/>)
