

DU NORD PRE-FIXE MENU SEPTEMBER 10TH, 2026

FOR THE TABLE

House-made Focaccia

Dipping Oil, Salts, Cracked Peppercorns

STARTER

Basil Pesto Suppli

Tomato-fennel Relish, Pine Nuts, Aged Provolone

ENTREE

Minnesota Foraged Grains

Wild Rice, Barley, Edamame, Pickled Sweet Corn,
Charred Aparagus, Summer Saush, Spring Onion,
Tomato Dill Chutney

Guest Choice:

Lager Brined Chicken Breast or Simmered King Oyster
Mushroom

DESSERT

Buttermilk Panna Cotta

Lemon-Rhubarb Compote, Rye Streusel, Wild Flowers

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

