

1ST COURSE

Bacon Brussel Sprouts Salad

feta cheese, toasted pecans,
charred onions, honey rye vinaigrette

Spring Reviver

vikre hay & sunshine whiskey, vikre herball
liqueur, lillet blanc, lemon, absinthe

2ND COURSE

Vikre Whisky Braised Bison Ravioli

swedish sauce, parmesan di parma
micro greens, herb oil

New York Sour

vikre hay & sunshine whiskey,
lemon, cabernet

3RD COURSE

Sugarbush Whisky Glazed King Salmon

pea puree, saffron risotto,
honey bourbon beurre blanc

Oh Snap!

vikre ovrevann aquavit, juniper gin,
blanc vermouth

4TH COURSE

Gin and Stout Braised Short Ribs

creamy pesto mashed potatoes,
lemon gremolata

Blueberry Cedar Old Fashioned

vikre cedar gin, blueberries,
orange, lemon

5TH COURSE

Bourbon and Honey

Bread Pudding

toasted pecans, cinnamon,
bourbon caramel sauce

Aquavit White Russian

vikre ovrevann aquavit,
du nord coffee liqueur



VIKRE DINNER

Heritage Room

\$90/person

Doors open at 5pm

Dinner served at 6pm

Reservations required.

218-963-8756

