

### SETTING THE TABLE

- FRESH CUT SEASONAL FRUIT
- INDIVIDUAL ELDR PARFAITS
- ASSORTED PASTRIES
- ELDR+RIME SIGNATURE CINNAMON ROLL

### ENTREES

**please make a selection of four**  
**guest will place order at time of meal**

- SHORT RIB HASH - over easy eggs, fingerling confit, charred pearl onions, pickled sweet chilis
- VEGETABLE HASH - over easy eggs, fingerling confit, seasonal vegetable medley
- BANANA BREAD FRENCH TOAST - rum caramel, bananas, lemon curd, whipped cream
- HOUSE WAFFLE - vanilla whipped cream, fresh berries, wisconsin maple syrup
- BREAKFAST TACOS - potato+chorizo scramble, avocado, pickled jalapeno, crema+salsa
- JAM BURGER - white cheddar, fried egg, onion+bacon jam, house frites
- PORK BELLY BENNY - poached eggs, bbq pork belly, hollandaise +3 per order
- CRAB CAKE BENEDICT - poached eggs, house crab cake, hollandaise +3 per order

### ADD ONS

- FRESH SQUEEZED JUICE BAR +4 per person
- BOTTOMLESS BLOODY MARY BAR +16 per person
- BOTTOMLESS MIMOSA +14 per person

#### FAMILY STYLE OPTIONS

- APPLE WOOD BACON +4 per person
- SAUSAGE LINKS +4 per person
- PROSCIUTTO WRAPPED ASPARAGUS +5 per person
- OYSTERS ON THE HALF SHELL 21 per half dozen
- COCKTAIL SHRIMP 18 per half dozen
- KING CRAB LEGS 130 per pound

### SETTING THE TABLE

FRESH CUT SEASONAL FRUIT

SMOKED TROUT+WHITEFISH DIP - house chips+pickles

FIRE ROASTED SHISHITO PEPPERS - sweet soy glaze, sesame seeds, aleppo

### ENTREES

**please make a selection of four**

**guest will place order at time of meal**

PORK SCHNITZEL - fried egg, frisee salad, crispy capers, beet powder

FAROE ISLAND SALMON - seasonal side

QUARTERED CHICKEN - seasonal side

TRUFFLE BUTTER BURGER - gouda, beer glazed onion, bacon, garlic aioli, frites

VEGETABLE FRIED RICE - carrots, scallions, bean sprouts, sweet soy glaze, marinated egg

CAESAR SALAD with BLACKENED SALMON - romaine, croutons, shaved parmesan cheese

HARVEST SALAD with GRILLED CHICKEN BREAST - dried apricots+cherries, blue cheese, pecans, mustard vinaigrette

### DESSERT

**please make a selection of one**

CHEESECAKE - seasonal fruit compote

FLOURLESS CHOCOLATE CAKE - whipped cream+fresh berries

# ELDR RIME

## PRIVATE DINING MENU

### PLATED DINING

starting at \$75 per guest

### STARTERS

**please make a selection of two**

**additional items may be added for \$5 per person**

CHARCUTERIE - selection of locally sourced sausage, meats+cheeses, seasonal jam

SMOKED TROUT+WHITEFISH DIP - house pickles and chips

SHRIMP COCKTAIL - pickled onion, smoked cocktail sauce

BREAD CHEESE - burno-usto cheese, door county cherries, seasonal jam

HUMMUS - roasted pumpkin hummus, roasted+pickled vegetables

FIRE ROASTED SHISHITO PEPPERS - sweet soy glaze, sesame seeds, aleppo

SWEDISH MEATBALL SLIDERS - lingonberries, house pickles, grain mustard

### SALADS

**guest will place order at time of meal**

HARVEST SALAD - mixed lettuce, strawberries, dried apricots+cherries, bleu cheese,  
candied pecans, mustard vin

HOUSE SALAD - mixed greens, cucumber, pickled red onion, cherry tomatoes, charred lemon vin

NORDIC SALAD - arugula+spinach, feta, pickled red onion, blueberries, beet pickled egg,  
charred lemon vin

### ENTREES

**guest will place order at time of meal**

**all entrees are accompied with our current seasonal side.**

ROASTED QUARTERED CHICKEN

FAROE ISLAND SALMON

VEGETABLE FRIED RICE

WOOD GRILLED PETITE FILET +5 per order

### DESSERT

**guest will place order at time of meal**

CHEESECAKE - seasonal fruit compote

FLOURLESS CHOCOLATE CAKE - whipped cream+fresh berries

### ADD ONS

NORDIC MASHED POTATOES +4 per person

FIRE ROASTED ASPARAGUS +4 per person

CARAMLIZED BRUSSELS SPROUTS 21 +4 per person

COCKTAIL SHRIMP 18 per half dozen

KING CRAB LEGS 130 per pound

# ELDR RIME

## PRIVATE DINING MENU EXCLUSIVE CHEF'S TABLE EXPERIENCE Featuring Chef Jose Gonzalez \$145 per guest

Let us take you on an unforgettable culinary journey with your very own private, chef curated dinner, featuring a four-course seasonal menu made just for you by Executive Chef Jose Gonzalez.

Savor an intimate evening with elevated flavors as Chef Jose crafts a seasonal and artfully plated dinner, inspired by nordical influences with the freshest ingredients.

Take the experience even further with premium beverages pairings to complement the meal.  
+45

### HIGHLIGHTS

- exclusive four-course tasting menu
- personalized attention from Executive Chef Jose Gonzalez
- intimate private setting with exclusive service team

### SAMPLE MENU

#### Course 1 - Apertivo

##### SUMMER CEVICHE

shrimp, cilantro, onion, lime, tomato, jalapeno, avocado, blue corn chips

#### Course 2 - Forged+Earthy

##### ROASTED HEN-OF-THE-WOOD MUSHROOMS

black garlic puree, hazelnut gremolata, aged balsamic reduction

#### Course 3 - Land+Fire

##### COFFEE RUBBED LAMB CHOPS

sunchoke puree, caramelized pear, jus

#### Course 4 - Nordic Sweetness

##### SPICED CHOCOLATE GANACHE

raspberry coulis, tuile, smoked vanilla cream

Some events call for “a bite and a drink.” We can accommodate with our Cocktail Parties menu, offering our most popular and delicious starters.

Let us pair this with a cash bar, fully hosted bar, just beer and wine options, or other bespoke choices. There are a myriad of possibilities for us to curate a special event to suit your needs. Please inquire when booking about our bar packages.

## FEATURED FIRST COURSES

**please make a selection of three**

**additional items may be added for \$5 per person**

CHARCUTERIE - selection of locally sourced sausage, meats+cheeses, seasonal jam

SMOKED TROUT+WHITEFISH DIP - house pickles and chips

SHRIMP COCKTAIL - pickled onion, smoked cocktail sauce

BREAD CHEESE - burno-usto cheese, door county cherries, seasonal jam

HUMMUS - roasted pumpkin hummus, roasted+pickled vegetables

FIRE ROASTED SHISHITO PEPPERS - sweet soy glaze, sesame seeds, aleppo

SWEDISH MEATBALL SLIDERS - lingonberries, house pickles, grain mustard