

# COMING SOON IN 2019

Dakh Daughters

Special EFX feat. Regina Carter and Eric Marienthal

John Pizzarelli

Paris Combo

An Evening with Kathy Mattea

Tina Schlieske Sings Sinatra to Simone

Rebirth Brass Band

Tommy Emmanuel & John Knowles: The Heart Songs Tour

Laurence Juber & Martin Taylor

Masters of Hawaiian Music: George Kahumoku Jr.,  
Nathan Aweau, and Kawika Kahiapo

Kandace Springs

Joe Henry with Clarence Bucaro

Regina Carter Quartet

Sonny Landreth & Marcia Ball

Atlanta Rhythm Section

JD Souther & Karla Bonoff: An Evening of Songs & Stories

The Gibson Brothers w/special guest Chicago Farmer

The Earls of Leicester

Kurt Elling

Veronica Swift with The Benny Green Trio

[dakotacooks.com](http://dakotacooks.com) • 612.332.5299 • 1010 Nicollet Mall

*dakota*

NEW  
YEAR'S  
EVE

2019

MUSIC  
FOOD  
DRINKS



WITH  
**DAVINA & THE VAGABONDS**

**MONDAY, DECEMBER 31, 2018**

COCKTAIL MENU

## BUBBLES

| <i>FEATURE</i> |  | <b>glass bottle</b> |     |
|----------------|--|---------------------|-----|
| NV             | Chandon, Brut Classic, Napa                |                     | 45  |
| NV             | Roederer Brut Rosé, Anderson Valley        |                     | 49  |
| NV             | Roederer Brut, Anderson Valley             |                     | 49  |
| NV             | Scharffenberger Brut Rosé, Anderson Valley |                     | 65  |
| NV             | Schraffernberger Brut, Anderson Valley     |                     | 65  |
| NV             | Cristalino, Cava Rosé                      | 7                   | 29  |
| NV             | Cristalino, Rosé                           | 7                   | 29  |
| NV             | Veuve Clicquot, Yellow Label, Champagne    | 18                  | 140 |
| NV             | Veuve Clicquot, Rosé, Champagne            |                     | 150 |
| 2015           | Kobal, Sparkling Muscat, Slovenia          | 11                  | 38  |

| <i>LIMITED</i> |                         | <b>glass bottle</b> |     |
|----------------|-------------------------|---------------------|-----|
| 2006           | Dom Perignon, Champagne |                     | 260 |

## SWEETS

### Pumpkin Pie • 10

cranberry . chantilly . pepita . four spice

### Sweet Corn Flan • 10

plum . kettle corn . orange blossom honey

### Cola Cake • 10

pecan . peach ice cream

### 1919 Root Beer Float • 8

vanilla ice cream

**Executive Chef: Derik Moran**

## NEW YEAR'S EVE SELECTS

### Arugula Soup • 8

leek . agrumato . chive . espelette

### Grilled Sturgeon • 18

baby octopus . carrot . cauliflower . sikil p'ak

### Beef Tenderloin • 18

potato . mushroom . marrow . hollandaise

### DESSERT: Passion Fruit Posset • 8

fresh cream . croquantes . sea salt . orchid

### Pommes Frites • 7

+béarnaise 3

### Caesar Salad • 8 / 14

tomato . egg . boquerones

### Cheese Plate • 18

olives . preserves . breads

### House Burger + Fries • 15

aioli . lettuce . brioche bun . american cheese

+bacon 3.50 | +onion/mushroom 2

### Flatbread & Spreads • 16

dips and spreads

### Mussels • 18

parmesan broth . olive . boquerones