

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 • 612.332.5299 • 1010 Nicollet Mall

dakota

NEW
YEAR'S
EVE

2019

MUSIC
FOOD
DRINKS



WITH
DAVINA & THE VAGABONDS

MONDAY, DECEMBER 31, 2018

OMNIVORE MENU

BUBBLES

FEATURE

		glass	bottle
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

LIMITED

		glass	bottle
2006	Dom Perignon, Champagne		260

Executive Chef: Derik Moran

AMUSE

Foie Gras Tartlet

cassis . champagne . oxalis

Arugula Soup

leek . agrumato . chive . espelette

Grilled Sturgeon

baby octopus . carrot . cauliflower . sikil p'ak

Beef Tenderloin

potato . mushroom . marrow . hollandaise

DESSERT

Passion Fruit Posset

fresh cream . croquantes . sea salt . orchid

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VEGETARIAN MENU

..... **BUBBLES**

<i>FEATURE</i>	glass	bottle
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>	glass	bottle
2006 Dom Perignon, Champagne		260

Executive Chef: Derik Moran

AMUSE

Hazelnut Tartlet

cassis . champagne . oxalis

Arugula Soup

leek . agrumato . chive . espelette

Grilled Eggplant

cous cous . carrot . cauliflower . sikil p'ak

King Trumpet

potato . kale . mushroom . hollandaise

DESSERT

Passion Fruit Posset

fresh cream . croquantes . sea salt . orchid

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DRINKS



WITH
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MONDAY, DECEMBER 31, 2018

COCKTAIL MENU

BUBBLES

<i>FEATURE</i>		glass bottle	
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>		glass bottle	
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