

dakota
NEW YEAR'S EVE
2025

WITH
DAVINA AND THE VAGABONDS
DECEMBER 31, 2024

— MENU —

dakotacooks.com • 612.332.5299 • 1010 Nicollet Mall

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— À LA CARTE MENU —

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MENU

FIRST COURSE

FENNEL SALAD

cara cara orange • sunchoke • tarragon vinaigrette

INTERMEZZO

PARMESAN THYME GOUGÈRES

caramelized onions • sweet mustard seed

SECOND COURSE

GRAVLAX

crostini • garlic lemon labneh • sea trout roe • dill

MAIN COURSE

NIMAN RANCH NY STRIP (6oz)

potato pave • grilled broccolini • au jus

DESSERT

DARK CHOCOLATE MOUSSE

blood orange gel • blood orange cubes • blood orange glass

executive chef: Asher Larson

VEGETARIAN MENU

FIRST COURSE

FENNEL SALAD

cara cara orange • sunchoke • tarragon vinaigrette

INTERMEZZO

LENTIL CAVIAR

puffed rice paper • miso beluga lentils • kombu oil

SECOND COURSE

SMOKED CARROT LOX

cured carrot • house crostini •
white balsamic pearls • white bean purée

MAIN COURSE

MISO CAULIFLOWER STEAK

yellow pea purée • crispy squash • blackened chili oil

DESSERT

DARK CHOCOLATE MOUSSE

blood orange gel • blood orange cubes • blood orange glass

executive chef: Asher Larson

LATE NIGHT MENU

focaccia sets

whipped seasonal butter • 6

warm olives and olive oil V • 6

beef skewers • 14

lamb skewers • 17

marinated olives • 10

spiced pecans • 8

french fries GF

béarnaise* • 9

applewood smoked drummies GF

butter milk blue cheese • 15

choice:

buffalo

ancho bbq

dry rub

white bean hummus

crudité . crackers . smoked tomato chutney • 15

fried chicken sandwich

red onions . ancho bbq . house pickles • 13

black bean burger

chipotle gouda . lettuce . tomato . onion brioche bun . chipotle aioli • 14

dakota cheeseburger*

american waygu. comeback sauce . white american cheese • 15

sandwich add-ons

substitute gluten free bun • 3

add pimento cheese • 3

add bacon • 3

add fries • 3

add béarnaise* • 3

*these items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. (GF: gluten friendly, V: vegan). the dakota is committed to sourcing products that are as local, organic, and sustainable as possible. our meats, poultry, and fish come exclusively from ecologically sustainable farms that focus on the humane treatment of animals raised without antibiotics or growth hormones.

executive chef: Asher Larson