



**RAGNAR'S SLEIGH RIDE DINNER MENU**

**2009/2010**

***PRIX-FIX MENU Includes:***

**SMÖRGÅSBORD**

*"Below is a sample, we are always changing our variety"*

*Smoked salmon appetizer*

*House-made pâté*

*Antipastis*

*International cheese selection*

**APPETITTVEKKER**

*Chef's nightly hot appetizer selection*

***Choice of:***

**SUPPE**

*House made suppe dagens (soup of the day)*

*Or*

**RAGNAR'S MIDDAGEN SALATEN**

*Nightly Chef special salad with house dressing*

## **BØNNFALLE UTVALG**

*(entrée selection)*

### ***Braised Colorado Lamb***

*Lamb shank slow roasted in Cabernet and served over Yukon Gold whipped potatoes and finished with a natural jus*

### ***Vintner's Filet***

*All natural beef filet stuffed with whole roasted garlic, grilled and topped with Applewood smoked bacon, wild mushroom bread pudding and Cabernet demi-glace*

### ***Lingonberry & Juniper Glazed Duck Breast***

*Pan seared, sliced and served with a potato parsnip gratin, roasted fennel, and Aquavit goat cheese sauce*

### ***Pastry de Fjord***

*Delicate puff pastry topped with shrimp, sea scallops and lobster finished with a rich Chardonnay cream sauce*

### ***Dagens Fisk***

*Our chefs prepare a fresh seafood creation nightly*

### ***Veganer Napoleon***

*Roasted seasonal vegetables with Quinoa, stacked Napoleon style, topped with arugula and drizzled with a balsamic glaze and red pepper coulis*

## **SØT BEHANDLER**

*(sweet treats)*

*Ragnar's chefs prepare a selection of homemade desserts daily*