



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