

Blondette

OYSTERS ON THE SHELL*

half dozen /24 dozen /48

STEAMED MUSSELS*

white wine, vadouvan, serrano /21

TUNA CRUDO*

beet vinaigrette, fried garlic, serrano /18

SQUASH RISOTTO

mascarpone, butternut squash, sage /21

LYONNAISE SALADE*

frisée, sherry vinaigrette, bacon,
soft boiled egg /19

SEARED SCALLOPS*

parsnip puree, grapes, sherry gastrique /34

BURRATA TARTINE

pesto, basil, chervil /12

BLONDETTE BURGER*

smoked cheddar, duck fat,
tarragon mustard, brioche /21

CHARRED LEEKS

jalapeno, pistachio,
chevre, leek ash /17

GRILLED WAGYU PICANHA

chocolate jus, swiss chard,
cauliflower puree /48

POMMES ANNA

espellette butter, mimolette,
bread crumbs /15

DUCK A L'ORANGE*

orange segments, parsley, serrano /40

BEEF TARTARE*

horseradish, fried capers,
country bread /18

GRILLED CHICKEN*

boudin blanc, carrots,
foie gras jus /33

ALIGOT POTATOES

pomme puree, comte, chives /14

COTE DE PLAT*

slow roasted beef short rib, aligot potatoes,
citrus gremolata, red wine jus /115

*These items are served raw, undercooked, and/or may contain raw & undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of six guests or more, please note a 21% service charge is automatically added onto every bill. The entirety of this 21% goes directly to your server.

A 5% health & wellness charge is added to every bill. This charge goes to support health insurance & paid time off benefits for our staff. This charge is not a gratuity. Pursuant to Minnesota Statute Section 177.23 Subdivision 9.

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half dozen /24 dozen /48

LYONNAISE SALADE*
frisée, sherry vinaigrette, bacon,
soft boiled egg /19

BURRATA TARTINE
pesto, basil, chervil /12

CHARRED LEEKS
jalapeno, pistachio, chevre, leek ash /17

ALIGOT POTATOES
pomme puree, comte, chives /14

POMME FRITES
curry mayo, ketchup /8

BLONDETTE BURGER*
smoked cheddar, pickles, duck fat,
tarragon mustard, brioche /21

STEAMED MUSSELS*
white wine, vadouvan, serrano /21

SQUASH RISOTTO
mascarpone, butternut squash, sage/21

GRILLED CHICKEN*
boudin blanc, carrots, foie gras jus /33

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Cocktails

G&T

gin, dry vermouth, coriander, chamomile, heather, california poppy, cinchona /18

TRÈS JOYEUX

fernet branca, housemade falernum, lime, saffron /17

LA VEDETTE

vodka, passionfruit ferment, lillet rose, lime, with a bump of bubbles /18

L'ÉPICE D'HIVER

allspice liquor, sherry, sparkling wine, pomegranate /18

RUFUS OLD FASHIONED

bourbon & rye, demerara, house bitters blend /18

THE RAND TOWER MARTINI

ketel one, tanqueray, dry vermouth, bitters, accoutrements /20

À LA SAISON

clarified milk punch, overproof rum, clairin /18

Sans Alcohol

FELICETTE

orange, grapefruit, red bitter aperitif, seltzer /11

CHOUPETTE

allspice, cassia, clove, honey, lemon, seltzer /11

Beer /8

PRYES PILSNER

PRYES MIDWEST IPA

ROTATING CASK

SPARKLING

Chardonnay, Blanquette 13/48
Blanquette de Limoux 'Le Moulin' J. Laurens, Languedoc, FR NV

Chardonnay, Altesse, Jacquère 17/64
Bugey Blanc, Méthode Traditional, Thierry Tissot, Savoie, FR 2017

Chardonnay, Pinot Noir 23/88
Jacues Chaput, Brut Tradition, Champagne, FR NV

WHITE

Sauvignon Blanc 15/56
'Drylands', Marlborough, NZ 2023

Riesling Eisquell 14/52
Battenfeld-Spanier, Rheinhessen, GR 2022

Chardonnay 17/64
Domaine Romanin, Macon Fuisse, Burgundy, FR 2018

ROSÉ & ORANGE

Temperanillo, Garnacha 14/52
Ostatu, Rioja, SP 2022

Verdejo, Sauvignon Blanc Demeter 17/64
Gulp Hablo, Castilla-La Mancha, SP 2021

RED

Malbec 19/72
Crocus 'L'Atelier', Cahors, FR 2020

Syrah, Carignan, Cinsault 15/56
St. Chinian 'Travers de Marceau' Domaine Rimbart, Languedoc-Roussillon, FR 2018

Gamay 14/52
Beaujolais, Terres Dorees 'L'Ancien' Burgundy, FR 2019

Grenache 18/68
Wiley Wines, Central Coast, CA 2021

Pinot Noir 17/64
'Banshee', Sonoma, CA 2021

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