



SONS OF  
NORWAY

*proudly presents*



# en to tre

## SIX-COURSE EVENING MENU

*seks retters kveldmeny*

**Six-course Dinner • \$55**

Tax, gratuity and beverages not included.

KENT ARNTZEN, Executive Chef

SERVED WEDNESDAY–SATURDAY AT 5PM

### INCLUDES ALL OF THE FOLLOWING

Lightly smoked salmon with fennel salad & truffle mayonnaise

*Lettrøkt laks med fennikelsalat, dill & trøffelmajones*

White sterling halibut with apple and citrus marinade

*Sterling kveite med eple og sitrusmarinade*

Norwegian fish soup with klippfish

*Norsk fiskesuppe med klippfisk*

Salmon "musli" with carrot and ginger purée, asparagus & soy-butter sauce

*Laks "musli" med gulrot og ingefærpure, asparges & soya-nøttesmør*

Honey and sesame sautéed duck breast, mushrooms, caramelized onion chutney & potato tart

*Honning og sesamstekt andebryst, soppfrikasse, karamellisert løk chutney og poteterte*

Chocolate terrine with hazelnuts & espresso sauce

*Sjokoladeterrin med hasselnøtter & espresso saus*

