HAGEMEISTER PARK

HOLIDAYS AT THE PARK

BRAISED SHORT RIBS

Fork-tender beef short ribs slow-braised in red wine and cranberry essence, served over silky parsnip puree and accented with caramelized winter carrots. $34.99

NORTHWOODS WALLEYE EN CROUTE

Fresh Great Lakes walleye wrapped in golden puff pastry with wild rice and leeks, set atop brown-butter cider cream with fried sage and toasted pecans. $27.99

SMOKED TURKEY & APPLE PANINI

Applewood-smoked turkey layered with white cheddar, tender greens and fire-roasted apple, pressed on multigrain bread with hot honey-mustard cream. $16.99

BUTTERNUT BISQUE

Velvety roasted butternut squash puree swirled with brown butter and cream, kissed with nutmeg and topped with spiced pepitas. $7.99

FIRESIDE CHOCOLATE POT

Smoked dark chocolate ganache layered with toasted marshmallow cream, bourbon caramel, and pretzel-pecan crumble. $8.99