Dakota
RESTAURANT

welcomes

Bergström
WINES

Thursday, November 19th, 2026

seated dinner

Broiled Bright Side Farm-Raised Gulf Oysters,
mushroom-crab fat duxelles, crabmeat-brie fondu; fall apple
Bergstrom Old Stones Chardonnay 2021

Hazelnut-Crusted Halibut
celery root purée; caviar beurre noisette
Bergstrom Sigrid Chardonnay 2023

Braised Veal Cheeks
bone marrow bordelaise; souffléd gnocchi à la parisienne
Bergstrom Cumberland Reserve Pinot Noir 2024

Roasted New Zealand Lamb Chop
"dirty" lamb couscous; tart cherry glacé
Bergstrom Silice Pinot Noir 2023

Riz au Lait
whipped caramel crème; praline

$225, *inclusive of tax and gratuity*
Reservations to be made via Joey Drago (985) 892-3712