

Forepaugh's

RESTAURANT

Once the crown jewel of the Irvine Park neighborhood, Forepaugh's was built by St. Paul Pioneer Joseph Forepaugh in 1870. By the 1970s the mansion had been neglected and was in such a state of disrepair it was considered for demolition. This historic landmark has been saved by Mr. Bruce Taher and turned into a chef-led premiere dining destination twice – ghosts and all. After closing in 2019 due to Covid, seemingly for good, this glowing masterpiece once again opened its doors to the community in 2024.

SMALL PLATES

STEAMED MUSSELS \$19 <i>'Nduja sausage, white beans, kale</i>	TUNA CARPACCIO* \$19 <i>salsa verde, shaved fennel, preserved lemon</i>
FRITTO MISTO \$20 <i>fried shrimp, calamari & clams, watercress</i>	BEET FONDUTA \$16 <i>golden & ruby beets, Fontina cheese, pistachio</i>
CIOPPINO \$23 <i>spicy fish & shellfish soup, tomato, fried sourdough, fennel rouille</i>	GORGONZOLA & ENDIVE SALAD \$17 <i>toasted walnuts & apple</i>
	BURRATA \$17 <i>mint pesto, peas, asparagus</i>

PASTAS

All pastas made in house and available as starters or entrées.

MAFALDE BOLOGNESE \$22/30 <i>rich pork & beef ragù, porcini</i>	HANDMADE SPAGHETTI \$20/30 ALLA CHITARRA <i>classic red sauce, tiny meatballs</i>	SHELLFISH RIGATONI \$24/35 <i>shrimp, calamari, clams, mussels, spicy tomato ragù</i>
SWEET PEA AGNOLOTTI \$23/34 <i>blue crab, lemon & dill</i>		ORECCHIETTE \$19/26 <i>duck sausage, broccoli rabe, Calabrian chile</i>

ENTRÉES

BRICK ROASTED HALF CHICKEN \$28 <i>lemon brined, charred broccolini, olive oil potatoes</i>	PETITE FILET SURF & TURF* \$59 <i>beef tenderloin, garlic prawns, lobster reduction</i>
ROASTED SEA BASS \$52 <i>miso glaze, farro risotto, flowering cauliflower</i>	FOREPAUGH'S BEEF WELLINGTON* \$62 <i>mushroom duxelles, potato confit, Bordelaise sauce</i>
CRISPY SKATE \$33 <i>potato purée, Brussels sprouts, brown butter, pancetta</i>	RIBEYE AU POIVRE* \$67 <i>green peppercorn, veal demi, frites</i>
LAMB CHOPS* \$59 <i>chimichurri, black garlic, Chianti risotto</i>	IRVINE PARK BURGER* \$24 <i>wagyu brisket & chuck, white American cheese, fried onion, pickles</i>
STEAK TARTINE* \$41 <i>giardiniera, charred greens, Fontina aioli, bruschetta</i>	

We purchase Purebred Angus Prime and Choice Beef from these local Minnesota companies: Schoenfelder Farms, Rochester MN; Reichmann Land & Cattle Co., Willard MN; Gary & Parker Yost, Wheaton MN; David Weibke Feedlot, Spring Grove MN; Nelson Family Farms, Mabel MN.

SIDE DISHES

ROSEMARY - GARLIC FRIES \$12 <i>Fontina dipping sauce</i>	POTATO PURÉE \$12 <i>Yukon Gold potatoes, cream, plenty of butter</i>	BRUSSELS SPROUTS \$13 <i>pancetta, sea beans, saba</i>
FLOWERING CAULIFLOWER \$13 <i>Caesar parmesan, brown butter</i>	FARRO RISOTTO \$13 <i>asparagus, peas, parmesan</i>	LITTLE GEM SALAD \$12 <i>cucumber, hazelnuts, herbs</i>

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**to recover the fees paid out to the credit card companies, a 3% credit card fee will be charged on all credit card transactions.