

WELCOME TO

Forepaugh's Restaurant

When Bruce Taher opened *Forepaugh's* and the newly reinvented **downstairs** at Forepaugh's he drew upon Chef Donald Gonzalez's culinary artistry to bring you creative food made from the freshest, locally-sourced ingredients whenever possible. Local and regional farmers and artisans who employ traditional and sustainable farming practices provide us with food that is simply more nutritious while maintaining a smaller carbon-footprint. Chef Gonzalez is passionate about partnering with these farms to create a climate of change in the mindset of our local community.

We are proud to have relationships with and use local products from Natura Farms (Marine on St. Croix, MN), Hope Creamery (Hope, MN), Pine Acres Farm (Belle Plaine, MN), Harold's Microgreens (Waseca, MN), The Olive Grove (Mendota Heights, MN), Compart Family Farms (Nicollet, MN), Eichten Farms (Center City, MN), Stickney Hill Dairy (Kimball, MN), Bergin Fruit and Nut Company (St. Paul, MN) and Stockyards (South Saint Paul, MN). We partner with a local company, Tea Source, for all of our tea served in-house. We use only sustainable seafood.

Executive Chef Donald Gonzalez started his intensive professional training as an apprentice chef at the famed Broadmore Hotel in Colorado Springs, CO. He then honed his skills by working with some of the best chefs in the country such as Chef Thomas Keller at French Laundry in Napa Valley and Chef Jean Georges Vongerichten at Chambers Hotel in Minneapolis. Through working at these incredible restaurants, he was able to forge his own culinary concepts. Chef Donald is a member of the Taher, Inc. Chef Council and has taken culinary journeys with the group to South Korea and Vietnam. He enriches the food culture at Forepaugh's by incorporating these inspired world recipes into his menus while at the same time by integrating the farm-to-table experience. Forepaugh's menus feature a culinary celebration of all the distinct cultures that have melted down to become American Cuisine. Donald calls it New American Cuisine with an emphasis on ethnic cooking. Our **downstairs** menu is designed to be more accessible; we want you to feel free to pop in for a beer and a Reuben or some Asian-style street food at a great price. The *Forepaugh's* dinner menu (featured on the top two floors) while still approachable, is a more refined culinary experience. The menu is comprised of several courses of "half-plates" for you to choose from to build your own menu. We suggest five to six courses for a complete dining experience.

Stepping into *Forepaugh's* brings to mind a time when local or organic ingredients were not something you had to pay extra for. To complete the transformation back in time from the busy modern world that we live in, Chef Donald adapted the menu to be completely from scratch in order to connect you with the feeling of enjoying a locally sourced, home-cooked meal. We make our breads, pastas, pastries, ice creams and sorbets in house and do our own pickling as well. We also have a full-time in-house butcher who also creates our sauces and stocks from scratch (some of them taking up to 5 days to prepare). We specialize in intertwining traditional techniques with modern cooking methods from near and far.

Whether you are stopping by for a quick bite before or after the game, to celebrate your wedding, rehearsal dinner, or even a private business function, we welcome you to enjoy all that is *Forepaugh's!*

