

TABERNASH, CO.

HECK'S

TAVERN



Tommel **FEAST**

Salads

Norwegian New Potato Salad
Pickles, Red Onion, Fresh Dill

Norwegian Cucumber Salad
Shaved Red Onion, Dill

Norwegian Beet Salad
Carrots, Apples, Pecans, Fresh Herbs

Barley Salad
Fresh Herbs, Scallions, Oil, Vinegar

Hot Smoked Spiced Norwegian Salmon
With Pasta Salad & Sour Cream Dressing

Norwegian Wild Game Hot Dogs

**Norwegian Hot Dog Wrapped in
Potato & Whole Wheat Flatbread**
*Choice of Ketchup, Mustard & Crispy Fried Onion
Potato Salad or Shrimp Salad*

**American Hamburgers, Cheeseburgers,
& Hot Dogs**
*Choice of Cheese, Tomato, Lettuce, Onion, Pickle
Ketchup, Mustard, Mayo, Wagyu Chili*

*\$55 Per Person
\$27.50 Per Child*

Chef de Cuisine - Maggie Ruff

v - Vegetarian | VG - Vegan | GF - Gluten-Free |

Most Dishes Can Be Altered to Accommodate Allergies

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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Entrées

Norwegian Salmon

Stuffed with Wild Rice, Cranberries & Pecans

Norwegian Cod

Mashed Root Vegetables, Red Wine Sauce

Grandma's Norwegian Meat Balls with Gravy

*Red Cabbage with Cinnamon, Roasted Potato
with Herbs*

Juniper Berry Infused Braised Short Ribs

Jarlsberg Mashed Potatoes, Lingonberry Braising Jus

"Farikal" Braised Lamb Shank & Cabbage

Desserts

"Tilslorte Bondepiker" Apples & Cream

Apples, Cream, Cinnamon, Roasted Breadcrumbs

"Tollkrem" Lingonberry Cream

"Semulepudding" Semolina Pudding

Raspberry Sauce

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