



CEDAR + STONE

URBAN TABLE

Group and Private Dining

Inspired by a fusion of culinary cultures, Minnesota's natural surroundings and relationships with farmers within 200 miles, Cedar + Stone creates a vibrant dining experience that is not only fresh, delicious and unique, but true to its local roots. Relish in a dynamic farm to table Minneapolis experience.

Our name pays homage to our restaurant's surroundings, which celebrate the natural resources that make the area authentic to us - the cedar trees that populate our forests and the world's oldest stone that inhabits nearby Granite Falls. Our appreciation of the land and its abundant natural resources also extends to the partnerships and relationships we have formed with the local farmers and distillers who provide many of our homegrown ingredients. Enjoy incomparable dining in Bloomington, MN.





Enhanced by warm and naturally inspired surroundings, impeccable service, and a decidedly local culinary touch, Cedar + Stone, Urban Table is the perfect place to host private and group events that will leave lasting impressions.

Private Dining Room: 18 Seated



Step into our semi-private Cedar + Stone Bar, an enticing haven distinct from the main restaurant. This exclusive space, discreetly tucked away yet conveniently accessible from both the JW Marriott Minneapolis and the renowned Mall of America, sets the stage for a truly memorable event.



Our discerning team stands ready to provide an impeccable dining experience. From personalized service to unparalleled attention to detail, we strive to elevate every facet of your gathering, ensuring it's nothing short of extraordinary.



CEDAR + STONE, BAR
50 Seated | 70 Reception



Private Dining Room: 18 Seated

Cedar + Stone Bar: 50 Seated | 70 Reception

Cedar + Stone Patio: 70 Seated | 200 Reception

Cedar + Stone Full Restaurant*: 145 Seated | 300 Reception

*Full Restaurant buyout includes all spaces listed above



Three Course Dinner Menu

\$82 Per person | Menu subject to change based on seasonality

Includes Breadsmith bakery rolls, whipped butter, Illy coffee, Tea Forte tea

Family Style Appetizers

Select three options

Spicy Ellsworth Creamery

Cheese Curds (V)

amablu cheese yogurt sauce

Crispy Brussel Spouts (GF)

pancetta, minnesota solar honey, lemon

Artisanal Cheese + Charcuterie

house-made pickles, whole grain mustard,
maple pecans, seasonal jam, grilled local
sourdough

Pork Meatballs Pomodoro

house-made pomodoro sauce, fresh basil,
mozzarella, parmesan, grilled sourdough

Roasted Cauliflower (V) (GF)

coriander avocado salsa verde,
crispy chickpeas, pickled red onions

Hidden Stream Farm Beets (V) (GF) (N)

lemon ricotta, almond dukkah,
citrus vinaigrette, pea shoots

Entrees

Select three options

Braised Angus Short Ribs (GF)

minnesota white cheddar grits, red wine
demi-glace

Skuna Bay Salmon (GF)

spring vegetables, roasted leeks,
carrot emulsion

Artisanal Pasta (V)

asparagus tips, peas, mint, lemon ricotta,
extra virgin olive oil, pecorino romano,
basil

Comfrey Farms Pork Chop (GF)

honey harissa glaze, charred apple
carrot salad

Amish Farmed Natural Chicken (GF)

honey lavender glaze, pomme puree,
heirloom carrots, herb jus

Individual Desserts

Select two options

Vanilla Bean Cheesecake (V)

graham cracker crust,
strawberry rhubarb compote

Butterscotch Bread Pudding (V)

warm butterscotch sauce, fresh berries,
sebastian joe's vanilla bean ice cream

Carrot Cake (V)

gingerbread crumb, sebastian joe's salted
caramel ice cream

Cedar + Stone Donuts (V)

mocha sauce + maple anglaise

"Our Culinary Team is delighted to accommodate your dietary preferences and address any allergies. We encourage guests to inform your server, and we will curate a memorable dining experience tailored to your needs."

Four Course Dinner Menu

\$102 Per person | Menu subject to change based on seasonality

Includes Breadsmith bakery rolls, whipped butter, Illy coffee, Tea Forte tea

Family Style Appetizers

Select three options

Spicy Ellsworth Creamery Cheese Curds (V)

amablu cheese yogurt sauce

Crispy Brussel Spouts (GF)

pancetta, minnesota solar lemon
honey

Artisanal Cheese + Charcuterie

house-made pickles, whole grain
mustard, maple pecans, seasonal
jam, grilled local sourdough

Pork Meatballs Pomodoro

house-made pomodoro sauce, fresh
basil, mozzarella, parmesan, grilled
sourdough

Roasted Cauliflower (V) (GF)

coriander avocado salsa verde,
crispy chickpeas, pickled red onions

Seared Scallops + Pork Belly (GF)

pickled apple, bourbon honey glaze,
pea shoots

Hidden Stream Farm Beets (V) (GF) (N)

lemon ricotta, almond dukkah,

Second Course

Select three options

Roasted Mushroom Risotto (V) (GF)

pearl onions, freshly grated romano
cheese, DOP balsamic vinegar

Revol Greens Salad (V) (GF)

organic revol farm greens + gem
lettuce, hericot verts, cucumber,
herbs,
green goddess dressing, parmesan

Kale Salad (V) (GF)

honeycrisp apples, feta cheese,
marcona almonds, citrus vinaigrette

Wild Rice Soup

wild rice, celery, carrots, cream

Entrees

Select three options

Braised Angus Short Ribs (GF)

minnesota white cheddar grits, red
wine demi-glace

Skuna Bay Salmon (GF)

spring vegetables, roasted leeks,
carrot emulsion

Grilled Filet (GF)

caramelized shallot potato cake,
french beans, red wine demi-glace

Comfrey Farms Pork Chop (GF)

honey harissa glaze, charred apple
carrot salad

Amish Farmed Natural Chicken (GF)

honey lavender glaze, pomme puree,
heirloom carrots, herb jus

Shrimp + Grits (GF)

sautéed shrimp, cajun seasoning,
cheddar grits, kramarczuk's smoked
sausage, white wine

Artisanal Pasta (V)

asparagus tips, peas, mint, lemon
ricotta, extra virgin olive oil, pecorino
romano, basil

Individual Desserts

Select two options

Dark Chocolate Pot de Crème (V)

whipped crème fraiche, chocolate
coconut crumb

Butterscotch Bread Pudding (V)

warm butterscotch sauce, fresh
berries, sebastian joes vanilla bean
ice cream

Carrot Cake (V)

gingerbread crumb, sebastian joes
salted caramel ice cream

Cedar + Stone Donuts (V)

mocha sauce + maple anglaise

Vanilla Bean Cheesecake (V)

graham cracker crust, strawberry
rhubarb compote

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Reception Menu

Our reception menu showcases the culinary excellence of Cedar + Stone, celebrating the essence of Minnesota while honoring our local farmers and producers.

\$85 Per person | Menu subject to change based on seasonality

Includes Breadsmith bakery rolls, whipped butter, Illy coffee, Tea Forte tea selections.

ARTISANAL CHEESE + CHARCUTERIE

house-made pickles, whole grain mustard, maple pecans, seasonal jam, grilled sourdough bread

SPICY ELLSWORTH CREAMERY CHEESE CURDS (V)

amablu cheese yogurt sauce

CRISPY BRUSSELS SPROUTS (GF)

pancetta, lemon, minnesota solar honey

CRISPY CHICKEN WINGS

nashville spiced, ranch dressing, bread + butter pickles

ROASTED MUSHROOM RISOTTO GF (V)

pearl onions, freshly grated romano cheese, DOP balsamic vinegar

BRAISED ANGUS SHORT RIBS (GF)

minnesota white cheddar grits, red wine demi-glace

SEARED SCALLOPS + PORK BELLY (GF)

honey bourbon glaze, apple, radish, pea shoots

CEDAR + STONE DONUTS (V)

mocha chocolate sauce, maple anglaise

Curated Events

Our dedicated Restaurant Sales Coordinator is here to ensure your dining experience is nothing short of extraordinary. Whether it's savoring exquisite Wagyu steaks or witnessing culinary artistry at our liquid nitrogen ice cream action station and masterful sushi preparations, our seasoned teams are poised to craft a truly unparalleled dining experience. Allow us to exceed your expectations and create unforgettable memories at Cedar + Stone.



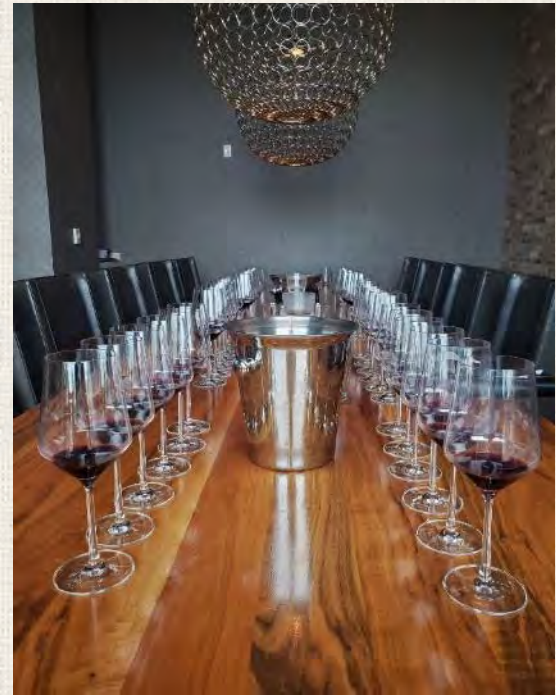
Beverage Options

Explore our wine list, recognized with the Wine Spectator Award of Excellence since 2016, while indulging in the Cedar + Stone dining experience. Our Certified Sommelier, Victoria Rios, is at your service to elevate your special event and assist in choosing the perfect bottle for any occasion.

If you're looking to offer several different wines you might prefer our regional wine package options. We've curated several distinct wine packages with beautiful, pre-selected wines from prestigious regions of the world. This option emphasizes the culture and terroir unique to these regions and highlights wines that pair exceptionally well with a wide variety of cuisine.

If you prefer to highlight our extensive spirits collection, Victoria is happy to craft customized cocktails that suit your palate and preferences, giving your event a tailored feel.

Beyond simply serving beverages, we're able to enhance your experience through customized guided wine tastings that will truly make for a special event. We look forward to helping you make it memorable.



Parking and Location

Parking

Free self-parking for up to three hours with validation

Valet parking for up to six hours, \$19

Location

Cedar + Stone, Urban Table is located inside
the JW Marriott Minneapolis Mall of America

2141 Lindau Lane, Minneapolis, Minnesota 55425

