



CHEESE

- ❖ WIDMER'S CHEESE CELLARS "8 YEAR OLD CHEDDAR" CAVE-AGED WISCONSIN COW MILK CHEESE WITH WILD GROUND CHERRY-EGGPLANT MOSTARDA AND HOUSE-PICKLED GOLDEN CIPOLLINI ONIONS \$12
- ❖ RENY PICOT "ST. ROCCO TRIPLE CRÈME BRIE" CELLAR-RIPENED MICHIGAN COW MILK CHEESE WITH BLACK WALNUT-SWEET POTATO COMPOTE AND WILD MUSHROOM DUXELLES BOUCHÉE \$12
- ❖ NATURAL VALLEY CHEESE "CASTLE ROCK RESERVE" WISCONSIN CAVE-AGED GOAT MILK CHEESE WITH SMOKED PEPPER-BITTER CHOCOLATE GANACHE AND TART CRANBERRY RELISH \$12  
*CHEESES SERVED WITH HOUSE-BAKED WHOLE GRAIN CRACKERS*

LES PETITES PLATS DU JOUR

- ❖ NEBRASKA GREAT NORTHERN WHITE BEAN-HORSERADISH MOUSSE ROULADE WITH CUCUMBERS, GOLDEN BEETS, PARSLEY SPROUTS AND HOUSE-PICKLED RAMP VINAIGRETTE \$12
- ❖ LAKE TROUT CRUDO WITH SHALLOT-MINT DRESSING, WISCONSIN PEA TENDRILS AND GRIFFIN GARDENS VERIUS REDUCTION \$12
- ❖ HOUSE-SMOKED AU BON CANARD MAGRET DUCK BREAST WITH LOCAL BLACK CURRANT CUMBERLAND SAUCE AND SUNCHOKE CRISPS \$12

LES GRANDES PLATS DU JOUR

- ❖ WILD FOREST MUSHROOM POT AU FEU WITH ORGANIC LEEKS AND WISCONSIN PARSNIP CREAM \$18
- ❖ BUTTERNUT SQUASH NAPOLEON WITH HIDDEN SPRINGS CREAMERY SHEEP MILK FETA CHEESE, TOASTED WALNUTS, FRIED WILD RICE-APPLE RAVIOLI AND HOCH ORCHARD APPLE CIDER REDUCTION \$22
- ❖ HAZELNUT-CRUSTED MICHIGAN LAKE PERCH WITH LEEK CONFIT, TOASTED HAZELNUTS AND WHITE WINE CREAM \$16
- ❖ PAN-FRIED GREAT LAKES WHITEFISH WITH AQUAVIT-BLACK PEPPER SOUR CREAM, BRAISED WINTER GREENS AND GRAND MARAIS LAKE CISCO CAVIAR \$28
- ❖ SINGERHOUSE FARM RABBIT FENNEL SAUSAGE WITH BRAISED CABBAGE, ROASTED APPLE PURÉE AND FIRESIDE APPLE MUSTARD \$14
- ❖ THOUSAND HILLS CATTLE COMPANY GRASS-FED BEEF TENDERLOIN ROAST SERVED HUNTER-STYLE WITH HOUSE-SMOKED BACON, ROASTED MUSHROOMS AND FINGERLING POTATOES \$36

DESSERTS

- ❖ ORGANIC DARK CHOCOLATE MARQUISE WITH CHAMPAGNE PANNA COTTA, LAVENDER-SCENTED PUMPKIN CRÈME ANGLAISE, WHITE & DARK CHOCOLATE BARK AND CHOCOLATE SAUCE \$12
- ❖ OHIO PAWPAW SHERBET WITH FRUIT BUTTER TARTLETS, RED CURRANT FRUIT LEATHER AND PORT WINE REDUCTION \$12
- ❖ MASCARPONE CHEESE-CHÈVRE CANNOLO WITH A BAKED SECKEL PEAR, MARSALA SABAYON, CANDIED ILLINOIS PECANS AND MINT-SCENTED PEACH COULIS \$12