



CHEESE

- ❖ ROTH KÄSE "KNIGHT'S VAIL" CELLAR-AGED WISCONSIN WASHED-RIND COW MILK CHEESE WITH CHESTNUT BLOSSOM HONEY AND GLAZED RED PEARL ONIONS \$12
  - ❖ NATURAL VALLEY "CASTLE ROCK RESERVE" CAVE-AGED WISCONSIN GOAT MILK CHEESE WITH ROASTED BEET SYRUP AND MUSTARD SEED-RAISIN CHUTNEY \$12
  - ❖ BRUNKOW "LITTLE DARLING" CELLAR-AGED WISCONSIN COW MILK CHEESE WITH WILDFLOWER HONEY-GINGER CARAMEL AND CANDIED BUTTERNUT SQUASH \$12
- CHEESES SERVED WITH HOUSE-BAKED WHOLE GRAIN CRACKERS*

LES PETITS PLATS DU JOUR

- ❖ THOUSAND HILLS CATTLE COMPANY GRASS FED BEEF CARPACCIO WITH WISCONSIN PARMESAN CHEESE AND HORSE RADISH VINAIGRETTE \$12
- ❖ GRAND MARAIS LAKE CISCO CAVIAR IN TOMATO ASPIC WITH BELGIAN RED ENDIVE, TOMATO VINEGAR REDUCTION AND DILL SPROUTS \$12
- ❖ FRIED SWEET POTATO-MAPLE SYRUP RAVIOLO WITH HAZELNUT-CRANBERRY JAM \$12

LES GRANDS PLATS DU JOUR

- ❖ SAVORY RED ANJOU PEAR-ROASTED GARLIC BREAD PUDDING WITH PARSNIP CRISPS AND GOAT MILK BUTTER SAUCE \$16
- ❖ HAND-HARVESTED CANADIAN WILD RICE-WHEAT BERRY RISOTTO EN CROÛTE À VOL-AU-VENT WITH PRESERVED BUTTON MUSHROOMS, A WISCONSIN PARMESAN CHEESE CRACKER AND CARAMELIZED SWEET ONION SAUCE \$22
- ❖ WILD LEEK-CRUSTED BLUE GILL WITH PRESERVED TOMATO RELISH AND ITALIAN PARSLEY-GARLIC SAUCE \$10
- ❖ PAN-FRIED CANADIAN WALLEYE WITH ROOT VEGETABLE SLAW AND WHITE BEAN PURÉE \$26
- ❖ HOUSE-CURED WILD ACRES FARM DUCK LEG CONFIT WITH ROASTED WINTER SQUASH, PRESERVED CHERRIES AND BLACK WALNUT SAUCE \$22
- ❖ ROASTED RACK OF WISCONSIN ELK WITH CELERY ROOT-POTATO PURÉE, WILD BOAR GUANCIALE AND SCOTCH WHISKY SAUCE \$34

DESSERTS

- ❖ VANILLA-ROSEWATER CRÈME BRÛLÉE WITH A PRESERVED CHERRY-PUMPKIN SPICE COOKIE, A CARDAMOM TUILE AND ILLINOIS PECAN-BROWN SUGAR SHORTBREAD \$12
- ❖ SAMBUCA-WHITE CHOCOLATE SEMI-FREDDO WITH DARK CHOCOLATE ESPRESSO BEANS, RED CURRANT COULIS, PUMPKINSEED-YOGURT CAKE AND COCOA MERINGUE \$12
- ❖ DARK CHOCOLATE-SMOKED PEPPER CAKE WITH PINOT NOIR BLANC-RASPBERRY MOUSSE, TOASTED HAZELNUT BRITTLE AND PORT WINE-CHOCOLATE SAUCE \$12