



SUMMER 2022
Executive Chef/Partner Eric Stalnaker



Our **SIX COURSE TASTING MENU**

Thoughtfully designed and prepared, our tasting menu features six courses: an appetizer, soup, salad, sorbet, entrée, and dessert. Served to you with care, each ingredient, texture, and flavor will compliment every dish to tell a story.

Bon appétit!

75

A la carte orders welcome.

Our **APPETIZERS**

Sea Scallops _____ 29

Pan seared scallops with strawberry rhubarb jam, pepper demi-glace, lime yogurt, crispy pancetta and sweet potato chips.

Charcuterie Board _____ 24

Fresh daily selection of cured meats, cheeses, pates or terrines, olives, dips and mustards.

Spread Trio _____ 19

Cilantro chili bean spread, roasted garlic puree and roasted tomato hummus with grilled pita and fresh veggies.

Our **SOUP**

Smoked Trout Chowder _____ 16

Creamy chowder with roasted corn, smoked trout, crème fraiche, chives and crostini.

Our **SALADS**

Summer Greens _____ 18

Fresh greens tossed with a pear vinaigrette, dried mission figs, Maytag blue cheese and toasted almonds. Served with a fresh herb cracker and jalapeno pickled eggs.

Caprese _____ 18

Heirloom tomatoes with fresh buffalo mozzarella cheese, basil chiffonade, balsamic syrup, basil oil, cracked black pepper and sea salt.

Our **SORBET**

Refreshing, palate cleansing house made sorbet.

No substitutions please.
Please advise your server if you have food allergies or intolerances.

Our **ENTRÉES**

Filet of Beef Tenderloin _____ 42

Grilled and seasoned with our house coffee rub and served with sautéed wild mushrooms, madeira demi-glace and crispy onion straws.

Morel Chicken _____ 38

Pan seared free range chicken breast with sautéed morel mushrooms, Marsala wine cream, creamy risotto, peas and prosciutto.

Vegetarian Delight _____ 29

Crispy legume spring rolls, lemon curry turmeric rice cake and grilled vegetable satay served with mushroom ginger dashi, aji panca sauce and saikyo miso.

Walleye _____ 41

Pan seared Walleye with a dill soubise, creamy coleslaw and fried lo mein noodles.

New York Strip _____ 47

Grilled cold smoked pepper crusted NY strip served with bacon jam and port demi-glace.

A la carte **SIDES**

Starch

Gratin Dauphinois Potatoes _____ 7

Baked thinly sliced potatoes layered with cream and garlic.

Vegetable

Market _____ 7

Our **DESSERTS**

Cheesecake _____ 16

Chef's daily selection of house-made cheesecake.

Crème Brulee _____ 16

Orange custard topped with a golden sugar crust and finished with an orange marmalade.

French Crepe Cake _____ 16

French crepes layer with white chocolate mint mousse and topped with chocolate ganache, white chocolate cream and vanilla Chantilly.

Peach Gratin _____ 16

Fresh poached peaches in a spiced simple syrup, topped with a sabayon cream and browned.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.