



Dinner Menu

Starters

Wisconsin sweet carrot soup with spring pea purée and chervil \$8

Spring greens with red wine and herb vinaigrette and fried shallots \$8

Watercress Salad with scallions and green peas,
orange-champagne vinaigrette and duck prosciutto \$9

Grilled marinated artichoke salad with tomatoes,
goat cheese vinaigrette and Dragsmith Farm baby greens \$10

Spring greens with poached duck egg, crisp pancetta and lemon vinaigrette \$9

Mediterranean mussels with smoked jalapeño and tomato broth,
telicherry black pepper and chive \$11

Seared Alaskan sea scallops and duck liver, game bird stock reduction,
and rosemary syrup \$12

Entrées

Asparagus risotto with roasted shiitake mushrooms,
chive essence and Locatelli romano cheese \$18

Sheep milk ricotta and spinach ravioli with brown butter sage cream \$19

Almond crusted rainbow trout with balsamic brown butter,
fava bean ragout with jasmine rice and petite carrots \$21

Seared free-range chicken breast with thyme-garlic jus,
sweet onion risotto and roasted asparagus \$22

Grilled Fischer Farm pork chop with sage demi glace, golden potato
and leek hash with caramelized root vegetables \$26

Alaskan halibut with ginger-herb sauce,
roasted fingerling potatoes and farmers' market vegetables \$26

Thousand Hills Cattle Company grass-fed ribeye steak with smoked tomato jus,
herb sautéed potatoes and farmers' market vegetables \$29

Hill and Vale lamb chops with gremolata butter, grilled polenta
and summer vegetables \$32

Seared beef tenderloin with morel butter, horseradish mashed potatoes
and sautéed vegetables \$32

Farmhouse and Artisan Cheese Course

Chef's selection of artisan cheeses each \$8 tasting \$14

*All cheeses served with Ames Farm single source honey, French walnut chutney
and house-baked whole grain crackers. Ask your server for today's selection.*