

GRAZE

from local pastures

Happy New Year!

FIRST COURSES

Mixed greens salad, apples, kohlrabi, carrots, radishes, *SarVecchio*,
smoked walnuts, Dijon vinaigrette

Country pâté, deviled eggs, house pickles, rye crostini

Smoked beet salad, Door County tart cherries, arugula, radicchio,
citrus fruits, white balsamic vinaigrette

SECOND COURSES

Seared sea scallop, beluga lentils, crispy kale

Bucatini, calamari, pancetta, oven-dried tomatoes

Sautéed gnocchi, sweet potato purée, apples,
sage brown butter, hazelnuts

THIRD COURSES

Japchae: sirloin, sweet potato noodles, spinach, mushrooms,
carrots, bell peppers

Grilled veal chop, aged Cheddar grits, braised greens,
white barbeque sauce

Smoked tofu, colcannon, root vegetable ragoût,
sherry mushroom sauce

DESSERTS

Wisconsin artisan cheese plate

Dark chocolate tart, malted milk chocolate mousse

Apple strudel, whipped cheesecake, brandied cherries

