

GRAZE

HAPPY VALENTINE'S DAY!

Friday, February 14th, 2014

Available à la Carte

Oysters* dozen 30 half 16
mignonette, horseradish

Popcorn 4
baby rice popcorn, black truffle oil, SarVecchio

Deviled Eggs 3
organic eggs, mustard,
smoked paprika aioli*

Fried Cesar's Cheese Curds 9 half 5
vodka bater, house ranch*

Fried Pickles 5
served with dill ranch*

Mixed Greens Salad 8
champagne vinaigrette, SarVecchio

Hand-Cut Fries 5
with garlic aioli*

Prix Fixe

Three Courses \$40 ~ Optional Wine Pairing \$25

(please select one item from each course)

FIRST COURSE

Veal & Ricotta Ravioli

San Marzano marinara, SarVecchio

Baked Sale Cod Brandade

frisée, niçoise olives, tangerines, red onion, beet chips

Seared Cesar's Mozzarella

apples, arugula, toasted walnuts, black pepper pomegranate honey

ENTRÉE

Fluke

olive & sundried tomato fried potatoes, broccoli raab, shrimp & lobster sauce Americaine

Braised Beef Short Rib "Borsht"

Cabbage, roasted beet, carrot ragoût, horseradish-vodka crème fraiche

Grilled Pork Loin

Aged cheddar grit cake, bacon braised Swiss chard, sorghum BBQ

Imperial Spring Roll "Bún"

Rice noodles, julienne vegetables, toasted peanuts, sweet chili sauce

DESSERT

Strawberry Shortcake

White chocolate chiffon, strawberry cheesecake, Sassy Cow whipped cream

Chocolate Cherry Tart

Dark chocolate cookie crust, milk chocolate mousse, Door County tart cherries

Three Cheese Selection

fruit preserves, date & walnut bread

* Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish or eggs may increase the risk of food-borne illness, especially if you have medical conditions.



Our Local Pastures

Free Range Organic Eggs from **New Century Farm** in Shullsburg

Honey from **Gentle Breeze** in Mount Horeb

Pasta from **RP's Pasta Co.** in Madison

Krinke's Baby Rice Popcorn in Columbus

Noodles from **Wah Kee** in Madison

Coffee from **Just Coffee Cooperative** in Madison

Espresso from **Kickapoo** in Viroqua

Tea from **Rishi Tea** in Milwaukee

Maple Syrup from **McClusky Brother's** in Hillpoint

Cheese & Dairy

Moreso, Fresh Chèvre, & Ridgeway Ghost from **Fantôme Farm** in Ridgeway

SarVecchio from **Sartori Foods** in Antigo

Aged Brick Cheese Spread from **Widmer's Cheese** in Theresa

Milk, Butter, Cream, Half 'n Half, & Cheese Curds from **Sassy Cow Creamery** in Columbus

Smoked Gouda, Provolone from **Farmer John** in Dodgeville

Pleasant Ridge Reserve from **Uplands Dairy** in Dodgeville

Marieke Raw Milk Gouda from **Hollands' Family Farm** in Thorpe

Raw Milk Bandaged Cheddar from **Bleu Mont Dairy** in Blue Mounds

Cheddar, Swiss, and Little Boy Blue from **Hook's Cheese** in Mineral Point

Moody Blue from **Roth Käse** in Monroe

Black Goat Truffle, Benedictine, Mobay from **Carr Valley Cheese** in La Valle

Sheep's Milk Cheese from **Hidden Springs Creamery** in Westby

Meat & Fish

Beef from **Fountain Prairie Farm** in Fall River

Pork from **Willow Creek Farm** in Loganville

Chicken from **Jen Ehr Family Farm** in Sun Prairie

Chicken, Turkey and Pork from **Jordandal Farm** in Argyle

Turkey and Pork from **Lange Farm** in Platteville

Turkey and Duck from **Blue Valley Gardens** in Blue Mounds

Pork from **Fox Valley Berkshire** in Fond du Lac

Lamb from **Sylvan Meadows Farm** in Viroqua

Lamb, Pork from **Black Earth Farms** in Black Earth

Rainbow trout from **Nelson Trout Farm** in Eastman

Rabbit from **Krinke's** in Columbus

Produce

Beets, Potatoes, & Cabbage from **Driftless Organics** in Soldiers Grove

Mixed Greens & Arugula from **Vitruvian** in MacFarlane

Apples & Cider from **Green's Pleasant Springs Orchard** in Stoughton

Brussels Sprouts, Broccoli, Market Vegetables from **Keywadin Farms** in Viola

Sweet Potatoes, Garlic, & Market Vegetables from **Crossroads Community Farm** in Cross Plains

Sweet Potatoes & Beets from **Equinox Community Farms** in Waunakee

Basil Pesto from **Renaissance Farms** in Spring Green

Hickory Nuts from **Harvey** and **Beverly Ruehlow** in Columbus

Hickory Nuts from **The Biersachs** in Columbus

Pea Vines & Microgreens from **Garden To Be** in Spring Green

Artichokes, Market Vegetables & Leaf lettuce from **Jones Valley Farm** in Spring Green

Exotic Mushrooms from **Herb'n Oyster** in MacFarlane

Beets and Kohlrabi from **Crossroads Community Farm** in Cross Plains

Beets and Market Vegetables from **Black Earth Valley Farm** in Black Earth

Beets and Salad Greens from **Blue Moon Community Farm** in Stoughton

Market Vegetables from **Voss Organics** in Madison

Heirlooms from **Blue Skies** in Brooklyn

Arugula from **Creekside Farm** in Prairie du Chien

Market Vegetables from **Harmony Valley** in Viroqua

Potatoes, Spinach, & other Greens from **Snug Haven Farm** in Belleville

Mini-cucumbers and leaf lettuce from **Canopy Gardens** in Antigo

Our menu is composed from local ingredients year-round. This is achieved through our partnership with a large network of small-scale farms. They provide most of our meats, poultry, dairy and produce, including cellared root crops and greens harvested from solar houses throughout the winter.