

Chef's Tasting

Choose one item from each course and either wine or beer to enjoy with each.
\$60.00 per person

Appetizers



SEAFOOD BASTILLA
halibut · shrimp · crab · lemon dipping sauce



HERB & TOMATO FLATBREAD
herb feta spread



TUNA WONTON CRISP
cucumber mango relish · sriracha & wasabi sauces



FRENCH ONION MUSHROOM CAPS
caramelized onions · mozzarella cheese



Entrées

7 OZ FILET
garlic mashed potatoes · pico butter

SPICED SALMON
Crown Royal apple glaze
cranberry chutney · rice pilaf

ZOODLE RAMEN
mushrooms · spinach
carrots · green onions

HULI HULI CHICKEN
pineapple barbeque · rice pilaf



Soups & Salads



CRAB BISQUE
lump crabmeat



BLT CAESAR
bacon · cherry tomatoes · chive caesar dressing



ASIAN CHOP SALAD
shredded winter vegetable · peanuts · asian vinaigrette



Desserts

CHOCOLATE CAKE
caramel macchiato sauce · whipped cream

PINA COLADA TRES LECHE CAKE

BERRY CREPES
mascarpone filling



Beer

Chef's Recommendations



Wine

- Wisconsin Brewing Porter Joe:** Popular porter infused with a special blend of Barriques Coffee for an aromatic, flavorful and well balanced brew with a smooth finish. (ABV 5.2%) *Verona, WI*
- Central Waters Honey Blonde:** Using real Wisconsin honey, traditional cream ale featuring a breezy floral bouquet, subtle sweetness and a crisp clean finish. ABV 4.6% *Amherst, WI*
- Bare Bones Dog Daze IPA:** A blend of Chinook and Centennial hops gives this flagship beer a bold citrus flavor profile. ABV 8.0% *Oshkosh, WI*
- Knuth Red House Ale:** Named after the old, red house where it first began; using Hallertau, Cascade and Perle hops with a healthy dose of caramel malt leaving a smooth flavor without being too bitter. ABV 4.5% *Ripon, WI*
- New Glarus Wisconsin Belgian Red:** Marriage of beer and wine; Door County cherries and Belgian roasted barley, aged in oak vats. ABV 4.0% *New Glarus, WI*

- J. Lohr Estates Wildflower Valdiguié 2013:** Red-purple in color with profuse fresh fruit aromas of cherry, raspberry and red currant; palate is equally bright, dominated by pomegranate and raspberry, with a light peppery finish. ABV 11.5% *Central Coast, CA*
- Knights Valley Cabernet Sauvignon 2015:** Aromas of ripe black fruit, mocha, dried herbs and licorice; opulent but structured blue and black fruit notes accented by dark chocolate, roasted coffee and a silky, lingering finish. ABV 14.3% *Knights Valley, Sonoma County, CA*
- Storypoint Chardonnay 2014:** Yellow apple, pear and white peach on a plush palate; subtle hints of vanilla and toasted oak on the silky and refreshing finish. ABV 13.6% *Sonoma, Mendocino and Lake Counties, CA*
- PKNT Pinot Noir 2014:** Purple red color, shows great varietal character in a young and refreshing approach; rich fruit notes of cherry, plum and strawberry. ABV 13.5% *Rapel Valley, Chile*
- Snoqualmie Riesling:** Aromas of spicy pear and dried apricots; textured palate characterized by spice, fruit and lingering notes of honey. ABV 11.8% *Columbia Valley, WA*

