



HERITAGE TAVERN

WINTER RESTAURANT WEEK 2018

APPETIZER

ROASTED BEET SALAD (G) (V)

poached figs, aged goat cheese, macadamia nut butter, red wine pickled pears, dark chocolate

- or -

ROOT VEGETABLE "BEER CHEESE" SOUP

sumac spiced popcorn, beer espuma

- or -

HERITAGE CHARCUTERIE PLATE

assorted Fox Heritage charcuterie, stone ground mustard, market pickles, toast points

- or -

SMOKED RICOTTA RAVIOLI

'nduja bolognese, arugula, gremolata

ENTRÉE

HERITAGE PORK TRIO

pork schnitzel, garlic-herb sausage, stuffed cabbage leaf,
sour cream spaetzle, sauce Robert

- or -

BUTTERNUT SQUASH NAPOLEON (G) (V)

chèvre mousse, Brussels sprout leaves, port braised cipollini onion, apple-walnut salsa

- or -

TAMARIND GLAZED MAHI MAHI 🦊

peanut-chili crumble, seared bok choy, Brussels sprouts, sweet potato-coconut puree,
pickled ginger butter sauce

- or -

ROAST BEEF TENDERLOIN & BRAISED SHORT-RIB 🦊

potato bone, roasted celery root, spinach, mushroom, red wine reduction

DESSERT

FLOURLESS CHOCOLATE-STOUT CAKE (G) (V)

tout ganache, coconut-oat crumble, candied hazelnuts

- or -

CARAMEL PECAN PROFITEROLE (V)

Wisconsin maple ice cream, sea salt caramel

- or -

BLOOD ORANGE SORBET (V)

candied citrus, sesame brittle

🦊 : Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.

20% gratuity for parties of 6 or more

(G) : gluten free, (V) : vegetarian

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