



HERITAGE TAVERN

WINTER RESTAURANT WEEK 2019

APPETIZER

CHARCUTERIE & CHEESE PLATE

assorted Fox Heritage charcuterie, pickled & raw market vegetables,
foraged mushroom hummus, grilled scallion buttermilk

- or -

BEET & CITRUS SALAD

market greens, hazelnut dressing, burnt hazelnut powder, candied grapefruit, citrus supreme,
coconut yogurt

- or -

SPINACH VICHYSOISE SOUP

pistachios, chive oil, fried shallot

- or -

HERITAGE BBQ BACON RIBS

creamy kohlrabi-grilled scallion slaw

ENTRÉE

HERITAGE PORK TRIO

pork schnitzel, braised pork shoulder, bacon ribs, bacon braised red cabbage, stone ground
mustard potato salad, sauce Robert

- or -

CURRIED WINTER SQUASH

lemongrass cream pearl couscous, spaghetti squash cake, turmeric poached butternut squash

- or -

CHILI BUTTER POACHED MAHI MAHI 🐟

seared purple potatoes, pickled bell pepper aioli, grilled onion-epazote compote

- or -

CHICKEN CONFIT & GNOCCHI

candied lemon, sunchoke cream sauce, sunchoke chips, swiss chard, pea shoots

DESSERT

FLOURLESS CHOCOLATE HAZELNUT CAKE

hazelnut-espresso crumble, dark chocolate ganache

- or -

CARAMEL PROFITEROLE

Wisconsin maple ice cream, sea salt caramel

- or -

COCONUT SORBET

assorted citrus, sesame tuile

🐟 : 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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HERITAGETAVERN.COM