



# RESTAURANT WEEK

## \$40 PRIX FIXE



### FIRST COURSE

choose one

#### **PORK AND SHRIMP MEATBALL (GF, DF)**

lobster tom kha, crispy rice, scallion

#### **SWEET POTATO & PUMPKIN SOUP (GF)**

duck confit, poblano, toasted pepitas, jalapeno crema

#### **WINTER CITRUS SALAD (GF, DF)**

chicory, fresh citrus, candied citrus, pistachio, blood orange vinaigrette



### SECOND COURSE

choose one

#### **BEEF SAUERBRATEN (GF)**

short rib, sauerkraut potato gratin, beet glazed radish, spinach, natural reduction

#### **HERITAGE PORK DUO (GF)**

chili crusted pork loin, sweet italian sausage, crispy polenta, roasted fennel, arugula, citrus olive tapenade, pine nut gremolata

#### **BEEF ROASTED ARCTIC CHAR (GF)**

roasted beets, charred cara cara orange, braised chard, roasted garlic sabayon, pickled chard stem

#### **RICOTTA AGNOLOTTI (V)**

pepita chili crunch, heirloom squash, garlic honey



### DESSERT

choose one

#### **FLOURLESS CHOCOLATE CAKE (GF)**

hazelnut-mascarpone cream, Door County cherry coulis

#### **CARAMEL PROFITEROLE**

Wisconsin maple ice cream, toasted pecans, salted caramel

#### **COCONUT SORBET (DF, GF)**

sesame tuile, assorted winter citrus

🦋 : Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

20% gratuity for parties of 6 or more