

STORY INN

cours de pain

house made sourdough w/ balsamic maple glaze

amuse

story garden tomato bisque w/ croûton au fromage

first

Canadian mussels w/ white wine, garlic & cultured butter reduction over fresh casarecce

second

colossal tiger shrimp w/ bourbon brown butter grits

third

***choice of the following**

7oz prime beef filet
w/ brown butter wild rice blend

8oz prime ribeye
w/ Yorkshire pudding

9oz confit duck leg
w/ crispy garlic potatoes

king trumpet mushrooms
w/ yuzu gnocchi & vegetable demi glacé

*all entrees to be served with roasted garden root vegetables

fourth

baked brie en croute w/ raspberry preserves & toasted pecans

mignardise

dark chocolate truffle

Thanks to our partners: Fischer Farms / Viking Farms / Smoking Goose Meastery / Red Frazier Bison / Lake Greens / Capriole Farms / Kenny's Farmhouse / Tulip Tree Creamery / Trader's Point Creamery / Scholar's Inn / Maple Leaf Farms / Groundhog Road Maple Farm / Brown County Coffee / Jacobs & Brichford / Salt Creek Winery

No Substitutions Please

Executive Chef // Douglas Talley
In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon

Items may contain or come into contact with WHEAT, SHELLFISH, EGGS, PEANUTS, TREE NUTS, MILK and OTHER ALLERGENS.