

# STORY INN

## **amuse**

house smoked salmon belly | black sesame | red onion crème fraîche | touille

## **first**

daily catch seafood chowder

## **second**

black squid ink Bucante | brown butter | garlic | Grana Padano cream sauce

## **third**

*your choice of one of the following entrées*

8oz ribeye | bone broth reduction | chili / basil oil | rosemary brown butter

savory pumpkin risotto | garden root vegetables

6oz filet of beef | bone broth reduction | chili & basil oil | rosemary brown butter

savory pumpkin risotto | garden root vegetables

7oz confit duck leg cassoulet | cannoli bean | shallot | garden carrots | celery & herbs

daily harvest sous vide garden root vegetables | citrus reduction

Maldon salted pistachios | savory pumpkin risotto | salt roasted beet purée

## **fourth**

dark chocolate mousse du jour

Thanks to our partners:

Fischer Farms / Lake Greens / Scholar's Inn /  
Maple Leaf Farms / Groundhog Road Maple Farm / Brown County Coffee / Salt Creek Winery

**CALL AHEAD FOR SUBSTITUTIONS PLEASE**

Executive Chef // Douglas Talley  
Wine Director // Matt Gordon



In the Garden // Jackie & Pete Wilkerson

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