

STORY INN

*recommended wine pairings listed below - 35

dinner bread w/ cultured butter, oils or spreads

amuse

octopus carpaccio w/ sour gherkin, Russian black tomatoes, green onion, scallion and meyer lemon & avocado oil vinaigrette

first

oven roasted zucchini squash w/ vierge sauce

wine pairing: *Dom. Gueneau Rosé | Sancerre, France 2020*

second

butter-poached shrimp and "Bloody Butcher" heirloom dent corn grits

wine pairing: *Envidia Cochina Tête de Cuvée Albariño | Rias Baixas, Spain 2019*

your choice of the following

***all dishes served with garden vegetables & creamy risotto**

third

trio of pan seared scallops w/ celery root purée & garden herbs

wine pairing: *Lafond Chardonnay | Santa Rita Hills, California 2019*

or

8oz ribeye w/ morel mushroom demi glacé & garlic & fine herb bourisn

wine pairing: *Southern Belle Red Blend | Murcia, Spain 2016*

or

6oz filet w/ morel mushroom demi glacé & garlic & fine herb bourisn

wine pairing: *Southern Belle Red Blend | Murcia, Spain 2016*

or

garden eggplant and garlic confit

wine pairing: *Lafond Chardonnay | Santa Rita Hills, California 2019*

fourth

house donut & chilled espresso

wine pairing: *Graham's 10 yr Tawny Port, Douro Valley, Portugal*

mignardise

la bête noire

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
In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon

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