

STORY INN

house breads / butter / bacon jam

amuse

shrimp bisque / red royal prawn / microgreens

first

molinari & sons toscano / henri hutin brie / raspberry garlic mustard / house-pickles wine pairing : Iconic
"Secret Identity" Rosé 2019

second

garden greens / bacon / toasted pepitas / heirloom tomato / strawberry / sherry vinaigrette
wine pairing : Boomtown Pinot Gris 2019

third

your choice of the following

6 oz filet of beef

wine pairing : Chateau Greysac Médoc 2012

or

seared duck breast

wine pairing : La Fond Pinot Noir 2016

or

16oz prime t-bone

wine pairing : Chateau Greysac Médoc 2012

or

brown butter beets & patty pan squash

wine pairing : Rombauer Chardonnay 2019

***all third course served with :**

garlic & herb whipped potatoes / garden snow peas / garden fresh herbs / house-made butters and oils*

fourth

belgian chocolate mousse / crème chantilly / raspberry

wine pairing : Ferreira Late Bottled Vintage Port 2012

mignardise

choice of passed house-made petit-four

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 /

Seasonal produce from our own Story Culinary Gardens

Executive Chef // Doug Talley

In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon