

STORY INN

house breads / butter / bacon jam

amuse

quail egg / pesto / shallot / bacon / cayenne / microgreens

first

"storyboard" featuring
molinari coppa / smoked cabot extra sharp /
cornichon / horseradish mustard / micro veg / crisp wafers
wine pairing : Broletto Lambrusco 2019

second

arugula terrine / heirloom tomato / basil / chive / evo / mozzarella /
balsamic caviar & reduction / maldon crystal
wine pairing : Les Hauts de Lagarde Blanc | Bordeaux, France 2019

third

your choice of the following

petite filet of beef

wine pairing : Dusted Valley "Stained Tooth" Syrah 2017

or

berkshire bone in pork chop

wine pairing : Shatter Grenache 2017

or

prime cut of ribeye

wine pairing : Dusted Valley "Stained Tooth" Syrah 2017

or

pan seared morel & lions mane mushroom w/ garlic & herbs

wine pairing : Rombauer Chardonnay 2019

all entrees to include:

***hand cut pasta / white wine / garlic / brown-butter / lemon / tomato / chive / olives /
parmigiano-reggiano / romanesco cauliflower***

fourth

belgian chocolate mousse / cookie crumb / mint leaf
wine pairing : T Ferreira Late Bottled Vintage Port 2012

mignardise

passed house-made petit-four

Thanks to our partners: Fischer Farms / Viking Farms / Smoking Goose Meattery / 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