

STORY INN

house baked breads / cultured butter / balsamic vinegar reduction / extra virgin olive oil

amuse

crab claw sacchetti / grana padano / chili oil / garlic cream foam / microgreens

wine pairing: Broletto Lambrusco | Reggiano, Italy 2019

first

“storyboard”

salami d’amour / garlic & herb gournay / olives / düsseldorf mustard / microveg / pickles / herb wafers

wine pairing :Pratsch Rosé | Niederösterreich, Austria 2018

second

your choice of the following

petite filet of beef

wine pairing : Taravel Cabernet Sauvignon | Napa Valley, California 2016

or

jumbo prawns

wine pairing : La Fond Chardonnay | Santa Rita Hills, California 2017

or

prime cut of ribeye

wine pairing : Taravel Cabernet Sauvignon | Napa Valley, California 2016

or

story garden vegetables

wine pairing : La Fond Chardonnay | Santa Rita Hills, California 2017

all entrees to include:

* rice pilaf / baby leeks / shaved carrot / garlic / shallot / brown butter / fennel root / microgreens *

third

applewood tuscan trifle

wine pairing : Taylor Fladgate 10yr Tawny Port | Porto, Portugal N/V

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

Seasonal produce from our own Story Culinary Gardens

Executive Chef // Doug Talley

In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon