

STORY INN

house baked breads w/ seasonal butter, spreads or oils

amuse

lobster bisque | microgreen | chili oil

first

deep fried breaded oyster | cocktail sauce | horseradish

second

Molinari & Sons salame Toscano | caramelized onion cheddar | pickles & olives | balsamic glaze | crackers

third

your choice of the following

8oz Manhattan cut New York strip (USDA Prime) w/ sautéed onions, porcini mushrooms & drippings
or

8oz American Wagyu Ribeye (USDA Prime) w/ sautéed onions, porcini mushrooms & drippings *or*

8oz blackened Mahi Mahi w/ citrus herb crème fraîche
or

blackened fennel root and salt roasted beets w/ brown butter, honey & cayenne toasted pistachios

all dishes served with seasonal vegetables and brown butter infused wild rice

fourth

dark chocolate mousse cake

Thanks to our partners:

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

NO 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.