

# STORY INN

house baked breads w/ seasonal butter, spreads or oils

## **amuse**

cucumber wrapped capriole goat cheese | cayenne toasted pine nuts | microgreen

## **first**

rosemary | garlic | parmesan | XVOO | over squid ink pasta

## **second**

spinach greens | tomato | shallot | pomegranate | bacon | shaved Beemster XO |  
creamy beet vinaigrette

## **third**

**your choice of the following**

8oz ribeye w/ drippings demi glacé

or

6oz filet w/ drippings demi glacé

or

pan fried black garlic & spicy coconut shrimp

or

salt roasted beets w/ celery root purée & spring onion crème fraîche

**\*all dishes served with seasonal vegetables and brown butter rice**

## **fourth**

pastry cream & fresh berry tartlet

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  
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.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.