

STORY INN

dinner breads w/ cultured butter, oils or spreads

amuse

escargot en croute, garlic butter, red & green oil & microgreen

first

pork cheek steam buns, kimchi, spicy plum sauce, citrus sriracha

wine pairing: Broletto Lambrusco | Reggiano, Italy 2019

second

middleneck clams, pappardelle, garlic, beurre blanc, micro bullsblood

wine pairing: Mont Gravet Colombard | Côtes de Gascogne, France 2020

your choice of the following

third

****all dishes served with seasonal vegetables & saffron risotto***

white tiger shrimp sautéed in garlic

wine pairing: Lafond Chardonnay | Santa Rita Hills, California 2019

or

8oz cut of ribeye

wine pairing: Powers Ravenscliff Vineyard Cabernet Sauvignon | Wahluke Slope, Washington 2017

or

6oz cut of filet

wine pairing: Powers Ravenscliff Vineyard Cabernet Sauvignon | Wahluke Slope, Washington 2017

or

basil pesto, black garlic, grana padano stuffed tomato w/ garlic oil

wine pairing: Lafond Chardonnay | Santa Rita Hills, California 2019

fourth

dark chocolate cream tarts w/ chantilly

wine pairing: Graham's 10 yr Tawny Port, Douro Valley, Portugal

mignardise

macaroons

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
In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon

Items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.