

STORY INN

house baked breads w/ seasonal butter, spreads or oils

amuse

spicy beef cheek steam bun | kimchi | sweet chili sauce | black sesame seeds | chive

first

crispy salmon belly | black garlic molasses | juice of yuzu | microgreen | salmon roe

second

littleneck clams | white wine | garlic | smoked maldon salt crystal | shallot

third

your choice of the following entrees

6oz prime beef filet w/ porcini & morel mushroom demi-glace

or

7oz veal chop w/ red wine, porcini & morel mushroom demi-glace

or

8oz cut of prime ribeye w/ porcini & morel mushroom demi-glace

or

stuffed garden butternut squash
w/ Grana Padano, spinach, heirloom tomato, morel & porcini mushrooms

****all dishes served with with creamy risotto and seasonal vegetables****

fourth

strawberries & fresh whipped cream over pound cake

mignardise

French macaroon

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
20% gratuity added

Executive Chef // Douglas Talley
Wine Director // Matt Gordon



Master Gardeners
Jackie & Pete Wilkerson

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