

STORY INN

house baked breads w/ seasonal butter, spreads or oils

amuse

seafood bisque / crab claw / microgreen / chili oil / pumpkin seed

first

"storyboard"

pillars d'amore / black garlic dusseldorf / beemster XO / house pickles /
honeycomb / wafers

wine pairing : Broletto Lambrusco | Reggiano, Italy 2019

second

salt roasted beets / microgreens / crème fraîche / beet soil / Hawaiian black salt

wine pairing : Protea Chenin Blanc | Western Cape, South Africa 2020

third

your choice of the following

prime filet of beef

wine pairing : Zuccardi "Q" Cabernet Sauvignon | Mendoza, Argentina 2015

or

pan seared rabbit

wine pairing : Middle-Earth Pinot Noir | Nelson, New Zealand 2017

or

prime cut of ribeye

wine pairing : Zuccardi "Q" Cabernet Sauvignon | Mendoza, Argentina 2015

or

story garden vegetables

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

all entrees to include:

**brown butter wild rice / shallot / garlic / garden herbs / fresh harvested story garden vegetables*

fourth

s'mores crème brûlée

wine pairing : Taylor Fladgate 10 yr 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 // 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.