

STORY INN

amuse

potato blini / smoked trout rilette / trout roe / everything seasoning / pickled pearl onion

first

spring assembly // basil crème fraiche / asparagus / fiddlehead ferns / snap peas / ramp vinaigrette

wine pairing : TBD

second

fava bean agnolotti // braised morel / vadouvan sabayon

wine pairing : TBD

third

prime ribeye // salsa verde / radish / pommes puree / asparagus

wine pairing : TBD

or

scallops // benton's country ham / pommes puree / ramp pesto / asparagus

wine pairing : TBD

or

miso glazed carrots // dukkah seasoning / pommes puree / asparagus

wine pairing : TBD

fourth

flourless chocolate cake / berry compote / chocolate ganache / whipped cream

wine pairing : TBD

mignardise

cookies and cream bon bon

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
Seasonal produce from our own Story Culinary Gardens

In the Garden // Jackie & Pete Wilkerson
Wine Director // Matt Gordon

Executive Chef // Dan Thomas
Sous Chef // Aidan Blandford Boruff-Young

