

STORY INN

amuse

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

first

yellowtail hamachi crudo // cara cara / passionfruit / smoked olive oil / fennel / radish / leek ash

second

golden beet agnolotti // basil chevre / balsamic sabayon

third

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

or

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

or

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

fourth

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

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

Executive Chef // Dan Thomas

In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon

Sous chef // Aidan Blandford Boruff-Young