

STORY INN

house baked breads w/ seasonal butter, spreads or oils

amuse

braised pork cheeks / kimchi / hosin / chili oil / bao bun

first

"storybook"

molinari finocchiona / black garlic dusseldorf / st. andre triple cream / house pickles / fruit / wafers

wine pairing : *Broletto Lambrusco | Reggiano, Italy 2019*

second

avocado / bacon / grilled corn / heirloom tomato / garden greens / jalapeño / red onion / avocado jalapeño ranch

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

third

your choice of the following

filet of beef

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

or

duck breast

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

or

prime cut 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 **

forth

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