

STORY INN

house baked breads w/ seasonal butter, spreads or oils

amuse - organic spinach / parmigiano reggiano / feta / flaky pastry / garden herbs

first - "storyboard" Turchetti's sweet Soppressata / black truffle honey mustard /

Beemster XO / house pickles / crispy wafers

wine pairing : Broletto Lambrusco I Reggiano, Italy 2019

second - roasted beet / crème fraîche / microgreen / Hawaiian black sea salt / garden herbs

wine pairing : Dr. Pauly Bergweiler Dry Riesling I Mosel, Germany 2018

third *your choice of the following*

filet of beef

wine pairing : Lance Coupage Black Edition I Tierra de Castilla, Spain 2014

or

duck breast

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

or

prime cut of ribeye

wine pairing : Lance Coupage Black Edition I Tierra de Castilla, Spain 2014

or

story garden vegetables

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

all entrees to include:

* Kennebec potato / parmigiano-reggiano / shallot / garlic / chive / thyme / brown butter / cream

* served with fresh harvested story garden vegetables

fourth - berries / Salt Creek Cayuga White molecular jelly

wine pairing : Elio Perrone "Bigaro" Brachetto/Moscato I Italy 2018

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 // Doug Talley

In the Garden // Jackie & Pete Wilkerson



Wine Director // Matt Gordon