



WELCOME GRADUATES!

MAY 9TH & MAY 10 2025

FIRST COURSE

~ choice of ~

ASPARAGUS LYONNAISE (GF)

frisee, ham lardon, poached egg, whole grain mustard

POTATO & LEEK VICHYSOISE (GF, V)

spinach, pickled beech mushroom, fingerling chips, spring onion

GREEN GARLIC & MAITAKE TOAST (V)

ricotta, candied lemon, hazelnut

SECOND COURSE

~ choice of ~

MUSHROOM CRUSTED GRILLED STRIPLOIN (GF)

pomme puree, foraged mushroom, braised short rib, spinach, beet glazed radish, au poivre

SALMON A LA MEUNIERE

caraway & juniper crust, asparagus, braised spring greens, caper, lemon brown butter

HERITAGE PORK TRIO

tenderloin, braised shoulder, bratwurst, chive & dill spaetzle, braised red cabbage

SPRING ASPARAGUS (GF, V)

grilled asparagus, Mellage 'tot', sauce Gribiche, poached egg, shaved asparagus salad, pickled mustard seed

DESSERT

~ choice of ~

LEMON GRANITA (GF)

preserved lemon, burnt sugar struesle, toasted meringue

CARAMEL PROFITEROLE

salted caramel, toasted pecans, Wisconsin maple ice cream

RED VELVET CAKE

strawberry, chocolate ganache, whipped cream cheese frosting



🦊: Consuming raw or undercooked meat, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness

*a gratuity of 20% will be added to all parties of 6 or more
(GF): gluten free, (V): vegetarian, (DF): dairy free