

# WELCOME GRADUATES! MAY 9TH & MAY 10 2025

FIRST COURSE ~ choice of ~

#### **ASPARAGUS LYONNAISE (GF)**

frisee, ham lardon, poached egg, whole grain mustard

#### POTATO & LEEK VICHYSSOISE (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)

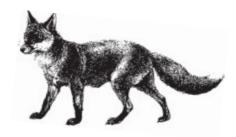
preserved lemon, burnt sugar struesle, toasted meringue

## **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