

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)

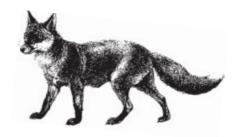
preserved lemon, burnt sugar struesle, toasted meringue

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