

Dinner Menu for:

Sample Menu as the do change daily

STARTER

SWISS TOMATO ZUPPA	4
<i>Fresh veal shoulder, tomato, thyme and oregano</i>	
CARIBBEAN SHRIMP AND SCALLOP BISQUE	6
<i>Wild caught with sherry, brandy and Jamaican pepper</i>	
BRASSERIE SALAD	4
<i>Organic greens, Belgian endive, iceberg wedge, English cucumbers, red onion, tomatoes & apple</i>	
MILWAUKEE WINTER MARKET FOREST RAGU	8
<i>This mornings wild harvest ramps, oyster mushrooms, Crystal Ball Creamery cream, Saxon Monastery cheese, Menomonee rabbit loin, organic oregano and semolina strozzapretti pasta</i>	
VIKING VILLAGE SCALLOPS & WHITE GULF SHRIMP	9
<i>Pan bronzed in a pink peppercorn and crimson lentil crust</i>	

MAIN

ALASKAN HALIBUT	24
<i>Sautéed in an macadamia orange butter</i>	
ECUADORIAN MAHI-MAHI	19
<i>Pan-grilled with key limes</i>	
BLUE MARLIN	20
<i>Pan bronzed under a sesame crust with Philippine soy-ginger sauce</i>	
RIBEYE OF BEEF	25
<i>Char-grilled under a bouquet of mushrooms</i>	
ENTRECOTE OF CHOICE BEEF	27
<i>Pan-seared New York strip steak under a green peppercorn crust over Dijon brandy sauce</i>	
SUPREME OF FREE RANGE CHICKEN	19
<i>Nebraska Smart breast over an heirloom tomato and spring ramp sauce</i>	
TENDERLOIN OF PORK	18
<i>Whole roasted and thinly sliced with dried Michigan cherries and Spanish sherry</i>	
BEEF ROULADEN	17
<i>Thinly sliced and brushed with Dijon, sautéed onion, bacon and a pickle</i>	
FRICASSEE OF STRAUSS VEAL SHORT RIBS	18
<i>Gently "sautéed" and braised with aromatic vegetables and crème fraîche</i>	

DESSERT

KIWI AND FOUR BERRY TARTLET	6
<i>Baked in a Swiss buttered dough with Spanish saffron pastry cream</i>	
TEUFLISCH ZUGER KIRSCH TORTE	6
<i>Devil's food chocolate layers, Japanese meringue and a Kirsch butter cream</i>	
HOUSE MADE SORBET AND SHERBET AND CUSTARD	3
<i>Pineapple and Cardamom, Strawberry, Cranberry, Tropical Fruit and Minneola and Vanilla</i>	
IMPORTED AND DOMESTIC CHEESE ENSEMBLE	10
<i>English Derby, Creamy Gorgonzola, Port Salut and Wisconsin 9-yr Cheddar</i>	

Join us for Mother's Day, May 9th 2010 for our dinner service from 4p.m. to 8p.m.