

Dinner Menu for:
Friday, January 22, 2010

STARTER

CREAM OF ASPARAGUS5
Garnished with minced bell peppers

TAMARI BEEF4
Aged soy and rich free range St. Cloud beef with fresh ginger and julienne carrots

BRASSERIE SALAD4
Organic greens, radicchio, cucumbers, red onion, grape tomatoes and Patterson's apples

EMPANADAS8
Filled with chorizo and Queso Fresco

ESCARGOT EN CROUTE10
French helix snails basted with rainwater Madeira under a puff pastry cap

MAIN

NEW ENGLAND BROILED COD14
Day boat caught under a rich butter bread crumb served with Remoulade and lemon

WILD GULF SHRIMP22
Sautéed with thin noodles, fresh thyme and Spanish first pressed olive oil

FLORIDIAN GROUPER23
Pan-roasted with sea salted macadamia nuts

JOHN DORY24
Steamed under aromatic vegetables from Viola Wisconsin

RIBEYE OF THACKERAY FARMS BEEFALO25
Pan-grilled under a bouquet of mushrooms glazed in our gardens tarragon

SUPREME OF AMISH CHICKEN19
Pan bronzed breast over an heirloom tomato ragu and aged Stravecchio parmesan cheese

OSSO BUCCO18
Wisconsin raised beef and buffalo braised in lager and root vegetables

ESCALOPES OF AUSTRALIAN LAMB21
Sautéed with baby arugula and a vermouth cream

DESSERT

MOLTEN LAVA CAKE7
San Francisco artisan under baked over a raspberry coulis --Please allow twenty minutes--

GOLDEN DELICIOUS APPLE PIE6
Swiss butter curst with whipped cream

HOUSE MADE SORBET OR CUSTARD3
Cognac and Cantaloupe, Midori-Kiwi, Lemon, Cranberry-Pineapple or Vanilla

IMPORTED AND DOMESTIC CHEESE ENSEMBLE10
Camembert, Wisconsin 9-yr Cheddar, French Raclette and Roth Kase Smoked Blue

**Consuming raw or undercooked, meats, poultry and shellfish
may be unsatisfactory for your health.*

*Individual catering
upon request*