

Sample menu as they do change daily

STARTER

GOLDEN SPLIT PEA	5
<i>Garnished with locally cures pit ham</i>	
CREAM OF BROCOLI SOUP	6
<i>Chevre cheese and jalapeno crostini</i>	
BRASSERIE SALAD	5
<i>Organic greens, radicchio, Belgian endive, vine tomato, English cucumber & Patterson's apple</i>	
ESCARGOT BOURGIONNE	10
<i>French helix snails, lemon, parsley and rainwater madeira</i>	
CRIMINI MUSHROOM RAGOUT	8
<i>Tarragon, port wine and fresh cream with fresh fennel</i>	

MAIN

HAWAIIAN WALU	22
<i>Rich pacific escolar grilled over an avocado and cilantro relish --A very rich fish--</i>	
NEW FOUNDLAND MONKFISH TAIL	24
<i>In a South African lobster sauce</i>	
PAELLA VALENCIA	21
<i>Gulf shrimp, rock lobster, roast duckling, locally smoked ham, escolar in Arborio rice with saffron</i>	
NEW YORK STRIP STEAK	25
<i>Choice aged beef with a bouquet of crimini mushrooms</i>	
ESCALOPES OF VEAL FRANÇAISE	22
<i>Thinly sliced and sautéed with capers and white wine</i>	
FRICASSEE OF VEAL	18
<i>Braised shoulder with cream</i>	
APPLEWOOD SMOKED GOOSE	18
<i>Over semolina cous-cous and fresh cream</i>	
SURF & TURF	27
<i>Choice tenderloin of Angus beef garnished with petite rock lobster</i>	
TENDERLOIN OF PORK ROMANA	19
<i>Over heirloom tomatoes and aged Wisconsin Grana</i>	

DESSERT

DOBOS TORTE	6
<i>Almond sponge layers, Frangelico and chocolate buttercream</i>	
ALMOND FRANGIPANE TART	6
<i>Rich pate sucre, glazed almonds and cranberry coulis</i>	
HOUSE MADE SORBET & CUSTARDS	3
<i>Tangerine, Clementine-Guava, Cranberry, Pineapple-Rum, Blueberry, Lemon-Pear & Tabitian Vanilla and Chocolate</i>	
IMPORTED AND DOMESTIC CHEESE ENSEMBLE	10
<i>Black River Falls blue, French Chaum, LeClare-Cumin and Ten-Year Aged Wisconsin Cheddar</i>	

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

*Individual catering
upon request*