



Lunch Menu for:
SUNDAY, FEBRUARY 24, 2008

SOUP & JUICE

- LOUISIANAN GUMBO \$4-
Applewood smoked Andouille sausage, blue crab and crayfish
- CONSOMMÉ OF PHEASANT STELLINE \$5-
Garnish with tiny star shaped pasta and sherry
- FRESH PRESS..... \$3-
Bosc pear and parsley

SALADS & QUICHE

- FRENCH QUICHE..... \$9-
Black trumpet mushrooms, camembert cheese and leek
- CRAB CAKE SALAD..... \$12-
Maryland style with a tomato cream over romaine hearts
- DANISH VINAIGRETTE SALAD \$8-
Danablu cheese with mesculin greens and toasted almonds
- BRASSERIE SALAD \$4-
Mesculin greens, Belgian endive and radicchio with cucumber, red onion, tomato and pear

SANDWICH

Served with your choice of cottage cheese, English cucumber salad or Brasserie chips

- WISCONSIN EMU BURGER..... \$9-
*Your choice of Edam or Colby cheese
Eight year aged Wisconsin Cheddar \$1.00 supplement*
- DRY AGED BEEF RIBEYE..... \$12-
Char-grilled and served open faced with a tarragon mayonnaise

MAIN

- ECUADORIAN MAHI-MAHI..... \$12-
Pan-grilled under a cilantro chimichurri
- PACIFIC SAND DABS \$12-
Sautéed with an almond meuniere
- ESCALOPES OF WISCONSIN LAMB & EMU \$12-
Micro-farmed in Delavan and Mindoro with dry Marsala and portabella mushrooms
- DAUBE OF LAMB PROVENCAL..... \$10-
Slow braise with tomato, basil and root vegetables
- JULIENNE OF PORK TENDERLOIN \$9-
Apulian Orecchiette pasta, olive oil and fresh basil

Dessert

- POTS DE CRÈME VARIETY \$6-
Bourbon vanilla bean, California pistachio and Belgian white chocolate petite baked custards
- PEAR AND MASCARPONE TART..... \$6-
Bosc pears caramelized in Wüttrich Swiss butter baked with a mascarpone custard
- HOUSE MADE SORBETS OR FROZEN YOGURT AND ICED CREAMS..... \$3-
Strawberry, Orange, Kivi, Cranberry, or Pineapple-Ginger, Raspberry or Vanilla

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