

~ Three Specials in One Week ~

Thorn Clarke Winery 2008 Australian Mardi Gras

Fat Tuesday February 16th, 2010

Potage

Gumbo of Arkansas White Rabbit and Kumamoto oyster

Paired with a dry and minerally **Milton Park Riesling** from one of the coldest vineyards in South Australia

Salad

Cara-Cara Oranges, mirliton and tarragon cream
to help refresh your warm palate

Main

Certified Angus Beef Strip Steak
Smoked chili dusted potatoes and
cherry wood bacon and corn "Maque Choux"

Start first with a **Terra Barossa Shiraz** with a vibrant and elegant palate, up front and juicy plum fruit and viscous mouth feel.

Then compare **Thorn Clarke Shotfire Shiraz** cropped lower in their vineyards with complex layers of chocolate, mint, spice, meat and eucalypt aged in American oak and French hogshead barrels leaving a viscous, deep and brooding palate

Dessert

Toffee and Malted Chocolate Terrine
Garnished with Bananas Foster Sauce

Fixed price of \$51
Reservations are required for this special menu
with seating between 5:30 and 8:00.



Valentine's Day
February 14th, 2010

STARTER

Choice of one

MACHE SALAD

Peppery greens around a chevre cheese flan with a beetroot vinaigrette

CONSOMMÉ OF BEEFALO

Rich clear broth with white asparagus tips and brunoise root vegetables in sherry

APPETIZERS

CHILLED KUMAMOTO OYSTERS	\$12-
<i>Sweet Japanese varietal served on the half shell with cocktail and shallot sauce</i>	
TUNA TARTAR	\$10-
<i>Minced Yellowfin with capers, anchovy and sweet onion around caraway wafers</i>	
ROASTED CALIFORNIA SQUAB	\$15-
<i>Over a truffled béchamel on brioche</i>	

MAIN

ITALIAN GRILLED LOBSTER	\$33-
<i>Moistened with white truffle oil and served with gnocchi and fresh heirloom tomatoes</i>	
FILLET OF FRESH BARRAMUNDI	\$30-
<i>Pan roasted over rapini and pine nuts with Keeweenaw farms organic potatoes</i>	
HOLLAND CAUGHT DOVER SOLE	\$34-
<i>Sautéed whole under an almond meuniere</i>	
NANTUCKET BAY SCALLOPS	\$34-
<i>The sweetest shellfish on the Atlantic seaboard dusted with cornflour and tossed in Plugra butter</i>	
TENDERLOIN OF CERTIFIED ANGUS BEEF & RIBEYE OF AUSTRALIAN LAMB	\$33-
<i>Encrusted with Tellicherry pepper and coriander and glazed with rainwater Madeira</i>	
BREAST OF MOULARD DUCK	\$29-
<i>Thinly sliced over butter braised ancient quinoa grains in white asparagus</i>	
WISCONSIN RAISED STRAUSS VEAL RIBEYE CHOP	\$28-
<i>Pan roasted with winter wild mushrooms and creamy Asiago and garlic polenta</i>	

DESSERT

BLUEBERRY SOUFFLÉ	\$7-
<i>With cardamom cream served warm -please pre order-</i>	
WINTER PEAR TATIN	\$7-
<i>Caramelized in Swiss Wüstrich butter and baked under a golden dome of puff paste</i>	
POTS DE CRÈME TRIO	\$7-
<i>Belgian white chocolate, Ecuadorian dark chocolate and Tahitian vanilla bean</i>	
IMPORTED CHEESE ENSEMBLE FOR TWO	\$11-
<i>Nine year aged Wisconsin Cheddar, French Raclette and Gorgonzola Dolcina</i>	

Join
Stepping Stone Farms School of Horsemanship
for a Tasty Fundraiser
Hosted by Lagniappe Brasserie

On February 10, 2010 from 5 p.m. to 9 p.m., you can sample the amazing French Cuisine of Lagniappe Brasserie.
For \$29.00 per person (plus tax and gratuity),
enjoy your choice of the following menu and dinner items .

Warm Spinach Salad

Wilted greens, cherry wood smoked beefalo bacon and hard cooked eggs with a maple dressing.
OR

Cream of Heirloom Tomato Soup

Hearty varieties from our gardens garnished with chevre cheese profiteroles

DINNER ENTREE:

Medallions of Choice Beef Tenderloin "Bordelaise"

Sautéed with Tellicherry black peppercorns, shallots and red wine.
OR

Breast of Maple Leaf Farms Duck

Oven roasted with a cherry and Port wine sauce.
OR

Floridian Red Grouper

Sautéed in a cucumber meuniere.

Entrees to include Brussels Sprouts and Acorn Squash En Panachee gently braised with bacon, garlic, onion and thyme. Sliced artisan breads, butter and pate du jour included.

Dessert Sampler (includes all three)

Cajeta flan • Chipotle chocolate cake • Roasted macadamia nut "baklava"

Reservations are required and seating is limited. Please call 262-782-7530. Lagniappe Brasserie is located at 17001 West Greenfield Avenue (Hwy 59) in New Berlin, Wisconsin. For more information contact Lia Sader at 414-379-2314 or email liafarrier@yahoo.com



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