

CHEF SPOTLIGHT

with Chef Alex Creekmore & Chef William Diebel

MAY 7TH

Per Guest • \$95

COURSE ONE

DEER FEED PILE

*raw julienned beet, carrot, parsnip, cumin vinaigrette,
toasted buckwheat*

COURSE TWO

PHEASANT AND DUMPLING SOUP

*confit pheasant, broth, Minnesota wild rice, black-eyed peas, pearl couscous,
lemon-thyme dumplings, honeynut squash, chive oil, fried sage*

COURSE THREE

RABBIT ROULADE WITH SPÄTZLE

*pistachio & lemon gremolata, toasted brown butter spätzle,
celeriac & horseradish purée, sauce Robert*

COURSE FOUR

VENISON SAUSAGE WITH FINGERLINGS

*Wisconsin-style smoked venison bratwurst, fermented red cabbage,
mild pepper blend, juniper, herb vinaigrette*

COURSE FIVE

APPLE AND CHEDDAR BUTTER TART

maple walnut ice cream

SYLVAN TABLE

Per Guest • \$45

Beverage Pairing

COURSE ONE

SPARKLING BRUT CHARDONNAY
Les Alliés FRA

COURSE TWO

CHIANTI CLASSICO
San Felice ITA '21

COURSE THREE

BURGUNDY NICOLAS POTEL
Mâcon-Villages FRA '22

COURSE FOUR

SYRAH BORSAO 'ZARIHS'
Campo de Borja ESP '18

COURSE FIVE

THE ITALIAN JOB
*espresso, parmesan washed vodka, simple, nocino
whipped cream*

All wine is brought to you by Veritas Wine Distributors