



STEAKSMANSHIP

RESTAURANT WEEK 2019

DINNER | \$48 PER PERSON

please select one item from each section below:

FIRST COURSE

GARLIC BREAD

WISCONSIN ROTH KÄSE BUTTERMILK BLUE CHEESE FONDUE

SECOND COURSE

ROASTED PORCINI BISQUE

TRUFFLE CRÈMA, FRICO

BABY KALE & AVOCADO SALAD

CHERRY TOMATOES, MARCONA ALMOND, GOAT CHEESE, MISO VINAIGRETTE

ROMAINE HEARTS

OLIVE OIL CROUTONS, GRANA PADANO, CAESAR DRESSING

THIRD COURSE

FILET MIGNON

BUTTER KÄSE CHEESE, BOULANGERIE POTATOES

NY STRIP

BONE MARROW GRAVY, BROWN BUTTER MASHED POTATOES

SALMON

CREAMED SWISS CHARD, TOMATO CONFIT, BANYULS VINEGAR

DESSERT

BANANA & COCONUT CREAM PIE

CHOCOLATE SALTED CARAMEL TART