



eat.savor.enjoy.

—beginnings—

LOCAL MUSHROOMS GF V - 26 -

Wild Local Mushrooms, Roasted Sunchoke, Summer Truffles, Caramelized Shallots, Roasted Garlic, Fresh Herbs, Truffle Oil

BISON TRUFFLE MEATBALLS - 21 -

Served over Potato Purée, Swedish Cream Sauce, Lingonberry Jam, Shaved Black Truffles

FOIE GRAS PÂTÉ - 28 -

Focaccia Toast, Pear Chutney, Herb Oil, Micro Greens, Pear Puree

TUNA TARTARE - 25 -

Avocado, Local Corn, Shallots, Soy, Corn Emulsion, Micro Cilantro, Sesame Tuile

HERB AND TRUFFLE ARANCINI V - 19 -

Mascarpone, Black Truffle, Parmesan, Fresh Herbs, Tomato Ragout

CHEF'S DAILY OYSTERS GF - 5.5 ea -

Miunette, Lemon, House Hot Sauce

VENISON CARPACCIO GF - 22 -

Parsnip Puree, Pickled Beets, Parsnip Chips, Pickled Onions, First Press Olive Oil, Micro Greens

—salads—

CAESAR GF - 14 -

Romaine Hearts, Green Leaf, Frico Crisp, White Anchovies, Pecorino Romano Cheese

PEAR, BLUE CHEESE & WALNUT GF V - 18 -

Frisée Lettuce, Green Leaf, Bartlett Pears, Toasted Walnuts, Crumbled Blue Cheese, Champagne Vinaigrette

SIMPLY GREEN GF V - 16 -

Local Greens, Green Leaf, Marinated Cucumbers and Tomatoes, Seasoned Goat Cheese, Candied Almonds, Citrus Vinaigrette

—chef's tasting—

AN IMMERSIVE CULINARY JOURNEY

Let our chef surprise and delight you with a seasonal, blind tasting menu.

Please notify us of any dietary preferences or restrictions. Allow 90 minutes for full service.

4 COURSE DINNER - 79 -

Add Wine or Cocktails +59

Add Mocktails +39

6 COURSE DINNER - 99 -

Add Wine or Cocktails +79

Add Mocktails +49

—entrées—

LOBSTER GNOCCHI - 55 -

Inspired by Chef Justin

Handmade Gnocchi, Butter-Poached Lobster, Lobster Butter Sauce, Summer Truffles

PEKING DUCK BREAST GF - 48 -

Hoisin Braised Cabbage, Sesame Carrot Puree, Charred Green Onions

BLACK AND BLUE FILET GF - 65 -

Harissa Dusted Filet, Smoked Blue Cheese Sauce, Onion and Leek Ragout, Glazed Carrots

LOCAL CHICKEN BREAST GF - 44 -

Morel and Leek Stuffed Chicken, Chickpea Puree, Watercress Salad, Tomato Confit, Chicken Demi-Glace

FOREST FLOOR GF V VG - 39 -

Wild Mushrooms, Tomato Caviar, Celery Root Puree, Celery Salad, Braised Parsnip "Steaks"

SMOKED WALLEYE RAVIOLI - 44 -

House-smoked Walleye, Parmesan Cream, Buttered English Peas, Pea Tendrils, Parmesan Crumble, Pink Peppercorn Dust

BOTANICAL POACHED ALASKAN HALIBUT GF - 49 -

Grilled Fennel, Tomato Confit, Rose Water Butter Sauce, Beet Candy, Pickled Fennel Salad

GF Gluten Friendly V Vegetarian VG Vegan DF Dairy Free

All to-go orders will have a 10% charge added.

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.



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— wine —

| | | |
|---|-----|-----|
| WHITES | 6oz | 9oz |
| Domaine Del la Solitude Blanc <i>Rhone Valley, France</i> | 10 | 14 |
| Selbach Riesling <i>Mosel, Germany</i> | 10 | 14 |
| Le Monde Pinot Grigio <i>Fruili Grave, Italy</i> | 9 | 13 |
| Rimapere Sauvignon Blanc <i>Marlborough, New Zealand</i> | 13 | 17 |
| Baron de Ley Semi-Dolce <i>Rioja, Spain</i> | 10 | 14 |
| Clos Cibonne Rosé <i>Provence, France</i> | 13 | 17 |
| Scott Family Chardonnay <i>Arroyo Seco, California</i> | 10 | 14 |
| Poggio Costa Prosecco <i>Veneto, Italy</i> | — | 14 |
| REDS | | |
| Ken Wright Pinot Noir <i>Willamette Valley, Oregon</i> | 13 | 17 |
| Andrew Cabernet <i>Paso Robles, California</i> | 13 | 17 |
| Klinker Brick Alveo Zinfandel <i>Lodi, California</i> | 10 | 14 |
| Terres de Mandrin Syrah <i>Rhone Valley, France</i> | 10 | 14 |
| Chateau Troussas Medoc <i>Bordeaux, France</i> | 13 | 17 |

— beer & seltzer —

- BENT PADDLE BLACK ALE / COORS LIGHT
- GUINNESS / MICH GOLDEN LIGHT
- STELLA / SUMMIT EPA
- NURL SELTZER / STILLY SELTZER

— cocktails —

| | |
|---|--------|
| BOULEVARDIER | — 14 — |
| Glenlivet, Campari, Sweet Vermouth, Orange Zest | |
| ELDERFLOWER PEACH OLD FASHIONED | — 14 — |
| Bulliet Rye, St. Germaine, Jacoulot Crème de Peche, Peach Slice | |
| THE ROSE ROYALE | — 14 — |
| Oban, Rose Syrup, Lemon Juice, Sparkling Rosé, Rose Petal | |

— zero-proof —

| | |
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| CRANBERRY SPRITZ | — 7 — |
| Cranberry Juice, Ginger Beer, Orange Juice, Cranberries and Orange Slice | |
| PEACH BELLINI | — 7 — |
| Peach Puree, Ginger Ale, Peach Slice, Mint Sprig | |
| WATERMELON AGUA FRESCA | — 7 — |
| Watermelon Juice, Lime Juice, Soda, Watermelon Wedge, Mint Sprig | |
| CHERRY PEACH ICED TEA | — 7 — |
| Cherry Monin, Peach Monin, Peach and Cherry Garnish | |
| LAPO'S NEGRONI | — 10 — |
| Non-Alcoholic Negroni with all natural ingredients and less sugar | |
| LATTE | — 7 — |
| Add Flavor: Vanilla, Hazelnut, Chocolate +1 | |
| ESPRESSO Regular or Decaf | — 3 — |
| AMERICANO | — 5 — |
| GUINNESS 0.0 | — 5 — |
| HEINEKEN 0.0 | — 5 — |
| ULTRA 0.0 | — 5 — |

Ask your server about our featured wine and available wine flights.