

DINNER

Private Dining
www.wafrost.com

W.A.
FROST
AND
COMPANY



SMALL PLATES

(Please Select One)

Marinated Mediterranean Olives

marinated in garlic and herbs, with house made focaccia
8.00

House Made ricotta-herb Gnocchi

enoki mushrooms, **Riverbend Farms** cherry tomatoes,
tomato-basil consommé
9.00

Roasted Asparagus

Hillside Organics hen egg, speck ham, chives, oven dried
tomato, toasted sesame vinaigrette
9.50

Steamed Blue Mussels

preserved lemon-harissa broth,
grilled **Rustica Bakery** sourdough
8.00

Trio of Pacific Coast Oysters

sesame-seaweed salad, Tabasco emulsion,
cucumber mignonette
8.50

Ahi Tuna Tartare "Nicoise"

haricot vert, fingerling potato, white anchovy, black olive,
hard cooked egg, Dijon vinaigrette, sesame lavasch
12.50

Grilled Duck Confit Flatbread

pickled red onions, Taleggio cheese,
oven dried tomato, black pepper
9.00

Grilled Manchester Farms Quail

Garden Farme arugula salad, pickled watermelon
rind, **local** foie gras sauce
11.00

Charcuterie Plate

artisanal and house cured meats, house made pickles,
mustard, grilled **Rustica Bakery** sourdough
14.00

Grilled, Marinated Giant Prawns

gazpacho relish, cilantro coulis, pimentón salt
11.50

Trio of Small Plates

mini crab cakes; sweet and spicy mango sauce,
pickled fennel
grilled, marinated beef skewers; artichoke tapenade,
Northern Lights Blue Cheese
chickpea fritters; frisee, roasted peppers, harissa yogurt
15.00

DESSERTS

(Please Select One)

Dark Chocolate Cake 7.25

port wine-grape sauce, housemade **Rustica** brioche
ice cream, peanut brittle crisp

Coconut Panna Cotta 6.25

strawberry gelée, vanilla roasted pineapple, candied lime

White Chocolate-Passionfruit Dome 7.00

Wisconsin montmorency cherry compote,
buttermilk sponge cake, dark chocolate lace

Caramelized Banana Cake 6.75

butter pecans, housemade sesame-star anise ice cream,
raspberry verjus syrup, banana tuile

Classic Crème Brûlée 6.50

baked custard with Madagascar vanilla beans,
topped with caramelized sugar

SOUP AND SALAD

(Please Select One)

Tomato-Lemongrass Soup

black olive oil, Thai basil
Cup 4.50 Bowl 7.00

Soup of the Day

Cup 4.50 Bowl 6.50

House Green Salad

fennel, cherry tomatoes, radish, cucumber,
saba, citrus vinaigrette
5.50

Watermelon Salad

Garden Farme arugula, **Stickney Hills** Chevre,
salted pecans, balsamic vinaigrette
7.00

"BLT" Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven
dried tomato, **Northern Lights** bleu cheese dressing, fine herbs
6.50

Local Vegetable Panzanella Salad

peppers, cucumber, red onion, Heirloom romaine, feta cheese,
basil, ciabatta croutons, red wine vinaigrette
7.50

ENTREES

(Select up to Three)

Kataifi Crusted Tofu

Chinese mushrooms, hot and sour soup, bamboo shoots,
baby bok choy, scallion-radish salad
17.00

Grilled Togarashi Spiced Ahi Tuna

summer vegetable succotash, roasted shiitake mushrooms,
ginger-scallion sauce, crab stuffed **Footjoy Farms**
squash blossom tempura
27.00

Grilled Marinated Dayboat Swordfish

Israeli couscous, seared broccoli rabe,
Sicilian olive sauce, olio verde
22.00

Slow Roasted Hidden Stream Farms Pork Shoulder

fennel crust, celery root puree, savoy spinach, **Wisconsin**
tart cherry sauce, pear relish, pork jus
23.50

Pan Roasted Wild Acres Half Chicken

creamed **local** corn, house made pancetta, **Footjoy Farms**
rainbow chard, tomato marmalade, chicken jus
25.00

Pan Roasted Norwegian Salmon

truffled white asparagus risotto, blistered haricot vert,
niçoise vinaigrette
26.00

Grilled Iowa Lamb Chops

zucchini pain perdu, **Riverbend Farms** peperonata,
cumin-yogurt sauce
31.00

Grilled Center Cut Black Angus Filet Mignon

warm olive oil potato salad, caramelized mushrooms,
grilled scallions, hazelnut romesco sauce
36.00

If you are offering a First Course and or a Dessert Course you must select one item for the entire group. You may choose up to three items for the entree course and we will print limited menus for you. Thank You