

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 Morel Mushroom Gnocchi

English peas, spinach, lemon thyme, tomato marmalade
9.00

Roasted Asparagus

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

Steamed Blue Mussels

soffrito-white wine broth, herbs, **Rustica Bakery**
grilled sourdough
8.00

Trio of Pacific Coast Oysters

sesame-seaweed salad, Tabasco emulsion,
cucumber mignonette
8.50

House Cold Smoked Norwegian Salmon

salad of paper-thin spring vegetables, sorrel pesto,
fingerling potato chips, honey-mustard sauce
9.00

Grilled Duck Confit Flatbread

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

Grilled Manchester Farms Quail

strawberry-rhubarb-Belgian endive salad,
balsamic reduction
11.00

Charcuterie Plate

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

Crispy Leg of Singerhouse Farm Rabbit Confit

salad of bitter greens, spring radish,
mustard-pancetta fat vinaigrette
12.00

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

Organic Carrot Cake 6.75

chevre-cream cheese mousse, rum glazed walnuts,
golden raisin coulis, carrot 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)

Curried Carrot Soup

coconut-ginger cream, crispy cilantro
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
Starter 5.50 Large 10.00

Strawberry Salad

hydro bibb lettuce, frisee, **Stickney Hills** Chevre,
Marcona almonds, rhubarb vinaigrette
Starter 7.00 Large 13.50

"BLT" Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven
dried tomato, **Northern Lights** bleu cheese dressing, fine herbs
Starter 6.50 Large 11.00

Grilled Norwegian Salmon Salad

chilled soba noodle-seaweed salad, sesame, scallions, radish,
sweet chili dressing
14.50

Wild Acres Smoked Chicken Salad

strawberries, **Stickney Hills** Chevre, Marcona almonds,
hydro bibb lettuce, rhubarb vinaigrette
16.00

ENTREES

(Select up to Three)

Kataifi Crusted Tofu

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

English Pea Risotto

roasted shiitake mushrooms, julienne of snow peas,
smoked paprika sauce, vanilla emulsion
19.00

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, Swiss chard, **Wisconsin** tart
cherry sauce, pear relish, pork jus
23.50

Moroccan Spiced Wild Acres Half Chicken

crushed fingerling potatoes, asparagus with preserved
lemon, black olives, chicken jus, **Harold's** micro arugula
24.00

Pan Roasted Norwegian Salmon

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

Fennel Stuffed Singerhouse Farm Rabbit Saddle

caramelized carrot "risotto", wilted spinach,
tarragon mustard sauce, rabbit jus
29.00

Sesame Crusted Alaskan Halibut

coconut-English pea puree, house cured pancetta, braised
Belgian endive, fava beans, saffron-yogurt sauce
32.00

Grilled All Natural Prime Angus Top Sirloin

sweet garlic flan, spring garden vegetables,
morel mushroom jus
34.00

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