DINNER

CELEBRATING OVER 30 YEARS

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W.A. FROST AND COMPANY

SMALL PLATES

Crispy Braised Pork Belly
Fischer Farms pork belly, coriander mustard
River Bend Farms daikon-cucumber salsa
8.00

Steamed Blue Mussels
fennel, tomato-white wine broth, Rustica Bakery
grilled sourdough
8.00

Trio of Kumamoto Oysters
River Bend Farms daikon-cucumber salsa, green apple geleé,
sesame-seaweed salad
8.50

Charcuterie Plate
cured meats, house made pickles and mustard, grilled
Rustica Bakery sourdough
11.00

Crispy Veal Sweetbread Nuggets
truffled baluga lentils, piquillo pepper coulis
9.00

House Cold Smoked Norwegian Salmon
chive *"mousse"*, pumpernickel, coriander mustard,
dried tomato, micro greens
8.50

House Made Footjoy Farms Rutabega Gnocchi
brussels sprout petals, pancetta, parmesan, sage, truffle syrup
8.50

Braised Fischer Farms Pork Strudel
roasted autumn mushrooms, mission fig puree, Stickney Hills
goat cheese emulsion
8.50

Marinated Diver Sea Scallops
grapefruit-apple-radicchio salad, tarragon, verjus vinaigrette
9.50

Grilled Duck Confit Flatbread
caramelized onions, oven-dried tomato, garlic oil, Stickney Hills
chevre, chives
9.00

EARLY SEATING PRIX FIXE MENU

MONDAY - FRIDAY 5PM - 6PM

28.00 PERSON INCLUDES NON-ALCOHOLIC BEVERAGE
45.00 INLUDES BOTTLE OF WINE

STARTER

Steamed Blue Mussels
Rutabega Gnocchi
Mesclun Green Salad or Cup of Soup

ENTREE

Mushroom Linquini
Wild Acres Roasted Half Chicken
Pan Roasted Lake Superior Whitefish
Grilled Norwegian Salmon

MINI DESSERT

Classic Crème Brûlée
Chocolate Fudge Cake
Carrot Cake

BOTTLE WINE

Sparkling, Cristalino *"Brut"* Spain NV
Chardonnay, MAN Vintners, South Africa 2008
Blanco, Eguren *"Protocolo"*, Spain 2008
Pinot Noir, Cono Sur Chile 2008
Tempranillo, Venta Morales Spain 2008

SOUP AND SALAD

Pumpkin-Rutabaga Soup
pumpernickel, toasted pumpkin seeds, harissa yogurt
Cup 4.00 Bowl 6.50

Soup of the Day
Cup 4.00 Bowl 6.50

Mesclun Green Salad
Footjoy Farm fennel, cherry tomatoes, radish, cucumber, saba,
citrus vinaigrette
Starter 5.00 Large 10.00

Roasted Riverbend Farms Baby Beet Salad
sweet and salty pistachios, frisee, Stickney Hills chevre,
toasted caraway vinaigrette, pistachio oil, orange
Starter 7.50 Large 13.50

Salad of Heirloom Lettuces
Local apples, Northern Lights bleu cheese, Spanish almonds,
medjool dates, Pepin Heights apple cider vinaigrette
Starter 8.00 Large 14.50

ENTREES

Mushroom Linguini
roasted autumn mushrooms, oven-dried tomato, scallions,
spinach, Stickney Hills goat cheese cream sauce
16.00

Pan Roasted Lake Superior Whitefish
Footjoy Farms fennel, Garden Farme spinach, Niçoise olives,
garlic confit, Spanish extra virgin olive oil,
smoked tomato broth
19.00

Wild Acres Farm Roasted Half Chicken
maple glazed baby root vegetables, potato puree, red onion
marmalade, black truffle jus
23.00

Beer Braised Pork Belly
Minnesota goat cheese polenta, Farmer Bob's
caramelized brussels sprouts with pancetta,
coriander mustard, apple-daikon salad
24.00

Grilled Norwegian Salmon
black trumpet mushrooms, savoy cabbage, glazed cipollini,
apple-celery root velouté, Garden Farme fresh horseradish
25.00

Pan Roasted Wild Acres Farm Duck Breast
Local foie gras-pumpkin puree, ricotta spaetzle, tuscan kale,
duck jus, crispy duck liver
27.00

Cocoa Crusted Venison Loin
braised red cabbage with chestnuts, parsnip puree, frisee,
spiced Pepin Heights apple cider reduction
34.00

Grilled Black Angus Filet Mignon
gorgonzola creamed spinach, potato-mushroom
pave, tomato jus, crispy enoki mushrooms
36.00

SIDES

6.00

Potato Puree
Vegetable Melange
Gorgonzola Creamed Spinach
Ricotta Spaetzle
Caramelized Brussels Sprouts with Pancetta

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES

excess food is donated to Second Harvest Farms / to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard, aluminum and oil / we use low energy flouresant bulbs when possible

ARTISAN CHEESE PLATES

Plates are garnished with micro greens, a seasonal selection of fruits and nuts with assorted house-made glazes & preserves

Single (1) 7.00 **Three (3)** 17.00 **Five (5)** 26.00

Regional

Northern Lights Blue *(Plato, Minnesota)*
raw cow's milk, single family farm, a mild and subtle blue

Dante *(Wisconsin)*
sheep's milk aged 6 months, sharp nutty and salty flavor

Crave Brothers "Les Frères"
(Waterloo, Wisconsin)
farmstead cow's milk, washed rind, soft, fruity and earthy with yeasty aromas

Fenceline "Trumpeter Meadow" *(Wisconsin)*
cow's milk; cave aged at **Love Tree Farms**. Sharp nutty flavors with a earthy finish

Upland Farm's Pleasant Ridge Reserve
(Dodgeville, Wisconsin)
aged, raw farmstead cow's milk, big nutty flavor with a sweet after taste

Imported

"Cabria Al Vino" *(Spain)*
goat's milk, washed in red wine, hints of grass and herbs with a strong floral finish

Fourme d'Ambert *(Auvergne, France)*
blue, raw cow's milk with hints of fruit and nuts

Charolais *(Burgundy, France)*
bloomy rind goat's milk with hints of lemon, dense mouthfeel

Tometta Elvo Valley *(Piedmont, Italy)*
raw cow's milk, intense, with hints of saffron

Scimudin *(Lombardy, Italy)*
soft ripened cow's milk, grassy with a buttery texture

Gorgonzola Cremosa Dolce *(Italy)*
cow's milk blue, lactic and creamy with a fruity piquancy and grassy finish

DESSERT

Chocolate Fudge Cake 7.25
malted milk chocolate, coconut ice cream, white chocolate shavings, caramel crisp
Paired with: Porto, Smith Woodhouse *"Lodge Reserve"* (Portugal) 13.75

Organic Carrot Cake 6.75
chevre-cream cheese mousse, rum glazed walnuts, golden raisin coulis, carrot crisp
Paired with: Marsala, Marco de Bartoli (Sicily, Italy) 22.75

Meyer Lemon Semifreddo 6.75
pinenut sablé, blood orange sauce, basil syrup, pinenut toffee
Paired with: Moscato d' Asti, Ascheri (Piedmont, Italy) 14.25

Apple-Briôche Bread Pudding 7.00
rosemary caramel sauce, pistachio coulis, house made spiced apple ice cream, apple chips
Paired with: Sauternes Chateau Romieu Lacoste (Bordeaux, France) 17.00

Classic Crème Brûlée 6.50
baked custard with Madagascar vanilla beans, topped with caramelized sugar
Paired with: Pineau des Charentes, Château Orignac (Cognac, France) 16.25

Selection of Izzy's Ice Cream & Sorbet
flavors change daily 6.50
Paired with: Gourmet Coffee 10.00

MINI DESSERTS

smaller tasting size portions
Classic Crème Brûlée 3.00
Chocolate Fudge Cake 3.00
Organic Carrot Cake 3.00

Mini Trio Plate 9.00
one each of the mini desserts

SANDWICHES

Sandwiches are served with choice of mixed green salad, fresh fruit or French fries

Grilled Black Angus Hamburger
lettuce, tomato, and onion
9.75

Chef's Burger
lettuce, bacon, red onion marmalade, **Wisconsin** cheddar cheese, mustard aioli
11.00

Grilled Lamb Burger
hummus, lettuce, tomato, cucumber, charmoula aioli
12.00

Grilled Chicken Panini
fontina, grilled fennel, roasted garlic aioli, red onion marmalade, ciabatta hoagie
10.00

Falafel Burger
lettuce, tomato, harissa yogurt, radish sprouts, cucumber
10.50

Fried Egg BLT Sandwich
Farmer Bob's tomato, applewood smoked bacon, lettuce on ciabatta bread with sriracha aioli
10.50

House Cold Smoked Salmon Gravlax Club
avocado spread, cucumber, red onion on toasted brioche with dill cream
9.50

REGION SPECIFIC COFFEE

USDA Organic and Fair Trade Certified

Individual 2 Cup Press Pot 3.50

Kenya AA
full-bodied Vienna roast with sophisticated floral aromas and hints of chocolate

Sumatra Blue Lintong
full-bodied, rich with a long finish and pronounced acidity

Finca Dos Marias
Guatemalan Estate - *Organic*
smokey, rich, french roast. Well-balanced with spicy acidity

BOTTLED WATER

San Pellegrino Sparkling
500 mL 3.25 1 Liter 4.75

Fiji Still
500 mL 3.25 1 Liter 4.75

HAPPY HOUR

EVERY DAY 4P.M.- 6P.M. AND 9 P.M. - 11 P.M.
SERVED IN BARS ONLY

$4 - DRINKS $5 - SMALL PLATES
SEE BAR MENU FOR DETAILS

1/2 OFF - BOTTLE WINE DAYS

MONDAY AND TUESDAY 11 A.M. - 11 P.M.

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ANY BOTTLE FROM OUR MAIN WINE LIST
LIST PRICE OF $41 - $150 ONLY
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