

corner table dinner

starters

beet pavé, caraway goat cheese mousse, sauerkraut cracker	8
arugula salad, pears, gorgonzola, confit potatoes, shallot vinaigrette	7
smoked sturgeon, leek crema, leek confit, mustard seed, melba	10
bologna sandwich, brioche, mustard aioli	9
marbled foie gras, plum conserva, toast	16
pork belly, pickled cabbage, apple purée, bitter greens	9

charcuterie

duck liver paté, grilled patisserie 46 bread	6
smoked linguica, onion jam	7
fromage de tête, pickled mustard seed, brioche	6
pâté en croûte, mustard	8
charcuterie to share	16

pasta

gnocchi alla romana, coppa, tomato, ricotta salata	16
tagliatelle, duck heart ragu and maitake mushroom	19
roasted chicken risotto, braised leeks	20

entrée

cassoulet, garlic sausage, duck confit, pork belly, white beans	22
alaskan trap caught cod, roasted peppers, smoked sausage, chickpea fritter	23
braised brisket, pommes fondant, brussels sprouts, cippolini, violet bordelaise	28
pan roasted duck breast, braised radish trio, parsnip, juniper-plum sauce	26

sides

caramelized brussels sprouts, preserved lemon	5
roasted autumn fruit and vegetable	5
fingerling potato, guanciale, bitter greens	5
cauliflower gratin	6

cheese

prairie breeze alpine cheddar, milton dairy, iowa
montforte dairy gorgonzola, montfort wisconsin
8

tasting menu

chef's 5-course	\$65	wine pairings	\$30
next time try the kitchen table			
\$125			

Thank you to the staff at Corner Table: Thomas, Kyle, Patrick, Colleen, Victor, Rebecca, Janel + Dan