

corner table dinner

starters

roasted beet and endive salad, goat cheese buttermilk dressing, hazelnut	8
arugula salad, pear butter, gorgonzola, walnut vinaigrette	7
smoked sturgeon, leek crema, leek confit, mustard seed, melba	10
bologna sandwich, fried egg, brioche, mustard aioli	9
marbled foie gras, plum conserva, toast	16
pork belly, braised cabbage, apple purée, pickled watermelon rind	9

charcuterie

duck liver paté, grilled patisserie 46 bread	6
smoked linguica, onion jam	7
pâté en croûte, mustard	8
charcuterie to share	16

pasta

gnocchi alla romana, guanciale, wild mushroom butter, ricotta salata	16
duck ravioli, pumpkin velouté, brown butter, sage	21
pappardelle, pork trotter bolognese, sarvecchio	17

entrée

cassoulet, garlic sausage, duck confit, pork belly, white beans	22
alaskan trap caught cod, pistachio crust, fingerling potato, cauliflower, shallot, curry	24
braised brisket, pommes fondant, brussels sprouts, cippolini, violet bordelaise	28
pan roasted duck breast, spaetzle, butternut squash purée, pear mostarda, juniper sauce	26

sides

caramelized brussels sprouts, preserved lemon	5
roasted autumn fruit and vegetable	5
fingerling potato, crispy pancetta, bitter greens	5

cheese

upland dairy "pleasant ridge reserve" wisconsin
crave bros "les freres" wisconsin
nothern lights blue, minnesota

12

tasting menu

chef's 5-course \$65 wine pairings \$30

next time try the kitchen table

\$125