

corner table dinner

starters

roasted beet and endive salad, goat cheese buttermilk dressing, hazelnut	8
bibb salad, shaved winter vegetabales, bagna cauda, lemon	7
brandade fritter, lemon aioli, herb salad	9
bologna sandwich, fried egg, brioche, mustard aïoli	9
marbled foie gras, poached pear, crispy ginger, brioche	16
pork belly, braised cabbage, apple purée, mustard seed	9
roasted butternut squash soup, duck confit, toasted pepita	7

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

red wattle charcroute garnie, sausage, sauerkraut, potatoes	23
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, sweet potato gnocchi, black garlic, winter greens	26

sides

caramelized brussels sprouts, preserved lemon	5
roasted winter fruit and vegetable	5
sweet potato gratin	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			

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