

# corner table dinner

## starters

wild mushroom, potato and goat cheese terrine, pickled vegetable vinaigrette	9
bibb salad, fresh herbs, hard boiled egg, breadcrumb, vinaigrette	7
bologna sandwich, fried egg, brioche, mustard aioli	9
tartare, fingerling potato chips, chile and garlic vinaigrette	13
pork belly, braised cabbage, apple purée, mustard seed	9
crispy duck leg confit, frisée, warm lentils	12

## cured meats

duck liver paté, grilled patisserie 46 bread	6
house sausage	7
pâté en croûte, mustard	8
charcuterie to share	16

## pasta

parisienne gnocchi, black trumpet mushrooms, coppa	16
duck ravioli, pumpkin velouté, brown butter, sage	21
pappardelle, pork sugo, sarvecchio	18

## entrée

choucroute garnie, sausage, sauerkraut, potatoes	23
dry pack scallop, coconut basmati, curried lobster broth, crispy ginger	28
flat iron steak, roasted winter vegetables, bearnaise, pommes fondant	27
duck breast, house made hoisin, crispy brussels sprouts, sweet potato, maitake	26

## sides

caramelized brussels sprouts, preserved lemon	5
roasted winter vegetable	5
roasted fingerling potato, pancetta, frisée	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**