dinner
week of Nov. 2nd
$33 per person. Choose one item from each category

small plates
butternut squash soup
vadouvan, sumac, fried sage

farm greens
radish, chevre, pecan, white balsamic vinaigrette

liver pate
red onion jam, toast

mains
pork tenderloin
sweet potato, brussels sprouts, reedmole, lime, crema

duck breast
farroto, king oyster mushrooms, melted leeks, cherry compote, almond

walleye
white bean, parsnip, carrot, fennel, green olives

desserts
violet sky chocolate
pistachio, meringue, caramel

cheesecake
vegan, black currant, lemon, date, cashew

spiced pear crumble
pumokin ice cream

add a glass
wine ($6/glass, $25/bottle)

montefresco pinot grigio
madrid, spain 2018

flaco, vinos de madrid tempranillo
madrid, spain 2018

beer ($4)
war pigs foggy geezer