

2022 RESTAURANT WEEK MENU

45 | PER PERSON

FIRST COURSE

STUFFED BURRATA

basil oil stuffed burrata, balsamic glaze,
heirloom tomato, spring greens, focaccia toast

CRISPY SPROUTS

hot honey, crispy onion

TRUFFLE CROQUETTES

mashed potato, white truffle oil, wisconsin cheddar,
crispy leeks, paprika cream

FARMER JOHNNY

kale, blue cheese, quinoa, cucumber, purple cabbage, creamy
poppy seed dressing

FARMER JENNI

arugula, peaches, goat cheese, candied walnuts, maple dijon
vinaigrette

SECOND COURSE

DIVER SCALLOPS

seasonal risotto, fried leeks, herb oil

BONE IN PORK CHOP

herb mashed potato, seasonal vegetables,
smoky bell pepper sauce

AGNOLOTTI

roasted garlic tomato ricotta, lump crab, cherry tomato
blush sauce, salmon roe

MAFALDINE

roasted squash, sausage, caramelized onion, goat cheese,
black pepper

BRAISED SHORT RIB

bone in shortrib braised in gochujang broth, parmesan crisp,
swiss chard, herb mashed potato

CHEF'S SPECIAL

see server for details

DESSERT

BISCOFF BUDINO

graham cracker, honey caramel, oat crumble, whipped cream

ARISTAN GELATO

2 scoops served with stroopwafel

SEASONAL CAKE

see server for details