

first course

Field Wedge

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

Farmer Jenni

pear, arugula, goat cheese, candied walnuts, oregano honey vinaigrette

Dean Machine

roasted broccoli, cauliflower, parmesan, smoky bacon, caesar dressing

Lobster Bisque

tarragon cream

Burrata

roasted squash velouté, arugula, focaccia, pumpkin seed dukkah

Crispy Sprouts

hot honey, crispy onion

Meatballs

tomato brandy sauce, wild mushrooms

East Coast Oysters

yuzu mignonette, lemon

Fried Calamari

shishito pepper aioli, gochujang honey

second course

Herb Crusted Lamb Chops

herb risotto, pomegranate au jus

Crab Agnolotti

prosciutto & basil stuffed pasta, red pepper sauce, lump crab, arugula panko

Mushroom Stuffed Bone-in Pork Chop

mushroom & chestnut stuffed, butternut squash sauce, asparagus

Scallops

seasonal risotto, fried leeks, herb oil

10 oz Coulotte Steak

mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

Salmon

purple sweet potato, caulilini, harissa glaze

Lobster Carbonara

thick spaghetti, bacon, swiss chard, egg

third course

Chocolate Pistachio Lava cake

pistachio cream, strawberry dust, fresh fruit

Biscoff Tiramisu

blackberry sauce, espresso mascarpone, rose tuile

Homemade Gelato

2 scoops served with a wafer cookie
salted caramel, cinnamon espresso, biscoff, nutella, pumpkin pie

Passion Fruit Cheesecake

graham cracker crumb, crème fraiche, raspberry

d-rock city

The Patricio | 25|33

tomato sauce, Wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

Elm Street | 21|29

tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 22|30

tomato blush sauce, fresh mozzarella, prosciutto, fried basil

Hector Street Corn | 23|31

sweet corn, tajin, brick cheese, shishito pepper aioli, cotija

Ash Street | 25|33

bbq pulled pork, jalapeno pesto, cilantro, scallions, brick cheese

Valentine's Day / 65

Executive Chef WILL LANGLOIS