

BACCHUS SIGNATURE MENU

THREE-COURSES

BRAISED VEAL RAVIOLI

Sautéed spinach, beurre fondue, veal jus, toasted pinenuts

HUNDRED ACRE FARM'S SALAD

Cherry tomato, torpedo onion, fennel, sherry-balsamic vinaigrette

MUSHROOM TOAST

Rocket Baby sourdough, roasted mushrooms, poached egg, mushroom velouté, pepita pistou

GRILLED FLANK STEAK

Yukon potato purée, grilled brocolini, bourbon-peppercorn sauce

SCOTTISH SALMON

Braised lentils, chorizo, saffron nage, Tuscan kale

ORGANIC CHICKEN

Pomme frites, hot honey glaze, creamed arugula, crispy bacon-cornbread crumble

MOLTEN CHOCOLATE HAZELNUT CAKE

Vanilla anglaise, praline ice cream, candied hazelnuts

CITRUS TART

Shortcake crust, lemon curd, vanilla chantilly, fresh berries

TWO PIECE WISCONSIN CHEESE PLATE

Local honey, fruit preserve, Marcona almonds

FRESH SORBET OR HOUSE-MADE ICE CREAM TRIO

Daily selection

A LA CARTE MENU

STARTERS

SEARED FOIE GRAS*

Roasted parsnip, brioche, sauterne reduction

TUNA CRUDO

Shoyu marinated jicama, fresh citrus, peppadew chutney, basil verjus, radish, puffed rice

CHARRED SPANISH OCTOPUS

Hummus, preserved lemon, fried chickpeas, Calabrian chili

SMOKED WAGYU PASTRAMI

Shaved cheek, caper, pickled raisin, rye crostini, caraway mustard vinaigrette, upland cress

DUCK DUMPLINGS

Maitake mushrooms, white shoyu, duck consommé, mint, garlic crunch

MIDDLE COURSES

ROASTED POTATO SOUP

Poached egg, watercress, fingerling potato

PORK BOLOGNESE

Heritage Berkshire pork, tomato, house tagliatelle, SarVecchio Parmesan, oregano

ROASTED SQUASH RISOTTO

Pleasant Ridge reserve, toasted pepitas, fine herbs, petite greens

APPLE SALAD

Hundred Acre greens, fresh apples, candied pecans, LaClare Chevre, roasted apple cider vinaigrette

HEIRLOOM BEAN SALAD

Poached egg, heirloom legumes, maple-sherry-glazed pork belly, frisée, walnut-mustard vinaigrette

BLAKESVILLE'S PERCURI IN I VIGNE

Warm Sheep's milk cheese, grape leaves, poached grapes, toasted baguette

SIDES

YUKON POTATO PURÉE

CREAMED ARUGULA

GRILLED BROCCOLINI

SAUTÉED MUSHROOMS

Executive Chef / Nick Wirth

Chef de Cuisine / Brent Davis

Executive Sous Chef / Anthony Troisi

MAIN COURSES

FILET MIGNON

Smoked potato, chimichurri, grilled broccolini, demi sec tomatoes

HUDSON CANYON SCALLOPS

Peanut fried-black rice, Sai Ua sausage, cilantro, marinated papaya, red curry-coconut broth

CERVENA VENISON ROSSINI

Yukon potato purée, seared foie gras, sautéed mushrooms, creamed madeira

SEREMONI BLACK COD

Roasted heirloom carrots, burnt honey celeriac, Couscous pilaf, dill beurre blanc

WAYGU SKIRT STEAK

Miso-glazed ube, grilled kimchi bok choy, yakiniku sauce

PINN OAK LAMB LOIN

Sweet potato, mushroom hash, herb lamb jus

CHEESE

FIVE-CHEESE TASTING SINGLE CHEESE TASTING

PECURI IN I VIGNE

Blakesville Creamery, Port Washington

LUNA

Hill Valley Dairy, Lake Geneva

PLEASANT RIDGE RESERVE

Uplands Farm, Dodgeville

CHANDOKA

La Clare Family Creamery, Malone

DUNBARTON BLUE

Roelli Cheese Haus, Shullsberg

5 YEAR CHEDDAR

Hook's Cheese, Mineral Point

SNOWFIELDS

Saxon Creamery, Malone

MOBAY

Carr Valley, Middleton

BLUE PARADISE, DOUBLE CREME

Hook's Cheese, Mineral Point

SMOKED GOAT CHEDDAR

Nordic Creamery, Westby

TASTING MENU

SEVEN-COURSES

AMUSE

GUAJILO-GLAZED OCTOPUS

Pork belly, green mango salad, pickled onion, cilantro vinaigrette

APPLE SALAD

Hundred Acre greens, fresh apples, candied pecans, LaClare Chevre, roasted apple cider vinaigrette

PORK BOLOGNESE

Heritage Berkshire pork, tomato, house tagliatelle, SarVecchio Parmesan, oregano

HUDSON CANYON SCALLOPS

Peanut-fried black rice, Sai Ua sausage, cilantro, marinated papaya, red curry-coconut broth

INTERMEZZO

STONE AXE AUSTRALIAN WAGYU

Miso-glazed ube, grilled kimchi bok choy, yakiniku sauce

BLAKESVILLE'S PERCURI IN I VIGNE

Poached grapes, toasted baguette

PECAN FINANCIER

Mascarpone mousse, spiced crumble, sautéed apples, pecan croquant, apple butter

PETIT FOURS

For the best possible experience, we recommend that all guests at the table participate in the Tasting Menu. Please inform your server of any allergies or aversions.

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information, please contact your physician or public health department.