



June 7 & 14

### COURSE 1

#### Smoked Trout Dip

*pachino tomatoes, capers,  
cream cheese*

### COURSE 2

#### Bacon & Eggs Salad

*soft boiled egg, applewood  
bacon, pickled red onion,  
shaved brussels sprouts,  
local greens, mustard &  
chive vinaigrette*

### COURSE 3

#### Veal Short Rib

*succotash, herb jus,  
chimichurri*

### COURSE 4

#### Vanilla Bean Cheesecake

*raspberry & riesling com-  
pote, streusel topping*



June 21 & 28

## COURSE 1

Cheese and  
Charcuterie Board

## COURSE 2

Seafood Sausage  
*saffron tomato broth,  
couscous, fennel, swiss  
chard*

## COURSE 3

Porchetta  
*local herb pistou, goat  
cheese & citrus polenta,  
long bean salad*

## COURSE 4

Blackberry  
Clafouti  
*meringue, candied lemon  
peel, powdered sugar*



July 5 & 12

### COURSE 1

#### Shrimp Spring Rolls

*mango, rice noodles, basil,  
mint, ginger soy reduction*

### COURSE 2

#### Sweet Corn Soup

*handmade goat cheese  
ravioli, pickled peppers,  
herb oil*

### COURSE 3

#### Sirloin Filet

*garlic & herb spaetzle,  
roasted mushroom, sum-  
mer squash, red pepper  
butter*

### COURSE 4

#### Jumbo Éclairs

*raspberry, strawberry,  
chocolate ganache, pastry  
cream*



July 19 & 26

### COURSE 1

Watermelon and  
Prosciutto Bites

Stuffed Endive  
*with cream cheese &  
tapenade*

### COURSE 2

Cantaloupe and  
Moscato  
Gazpacho  
*applewood bacon, goat  
cheese, honeydew*

### COURSE 3

Roasted Walleye  
*corn & smoked onion  
farro, pea green salad,  
lemon butter*

### COURSE 4

Lemon Curd Tart  
*blueberry & cinnamon  
compote, meringue, can-  
died lemon zest*



August 2 & 9

COURSE 1

Crab and Tomato  
Bruscetta

COURSE 2

Broccoli and  
Cherry Salad  
*crispy pancetta, charred  
onion, balsamic barbecue*

COURSE 3

Roasted Cod  
*zucchini noodles, kohlrabi,  
oyster mushroom, lemon  
& dill gastrique*

COURSE 4

Double Chocolate  
Brownie  
vanilla bean ice cream,  
coffee reduction



August 16 & 23

COURSE 1

Strawberry  
Preserves and  
Warm Brie with  
Crostini

COURSE 2

Crab Cake  
*carrot & herb salad,  
spanish olive oil*

COURSE 3

Herb Crusted  
Pork Tenderloin  
*mashed rutabaga, sautéed  
kale, charred garlic scape,  
herb jus*

COURSE 4

Peach Hand Pie  
*vanilla & cognac stewed  
peaches, crispy hand pie,  
white chocolate mousse*



August 30 & September 6

COURSE 1

Proscuitto and  
Melon

COURSE 2

Caprese Salad  
*fresh mozzarella, balsamic  
reduction, spanish olive  
oil, sea salt, basil*

COURSE 3

Roasted Chicken  
Breast  
*avocado & white wine  
mousse, green bean, wax  
bean, blistered tomatoes,  
herb butter*

COURSE 4

Pistachio  
Crème Brulee



September 13 & 21

## COURSE 1

Stone Fruit  
Flatbread

## COURSE 2

Stuffed Tomato  
*mint & roasted onion cous  
cous, tomato pomodoro,  
pea greens, blue cheese*

## COURSE 3

Crispy Skin  
Salmon  
*white bean puree, semid-  
ried tomato, grilled aspar-  
agus, fingerling potato,  
lemon buerre blanc*

## COURSE 4

Strawberry  
Shortcake  
*stewed berries, fresh  
shortcake, vanilla whip*





September 27, 28 & October 4

COURSE 1

Grilled and  
Chilled Shrimp

COURSE 2

Stuffed Cabbage  
*beef, brown rice, smoked  
red pepper coulis, arugula*

COURSE 3

Airline  
Chicken Breast  
*butternut squash farro,  
honey glazed carrots,  
veloute*

COURSE 4

Gin Cheesecake  
*raspberry coulis, toasted  
almond, candied citrus,  
pickled cucumber*



October 11 & 18

COURSE 1

Duo of  
Deviled Eggs

COURSE 2

Sweet Potato Soup  
*marshmallow, pepitas,  
black pepper maple*

COURSE 3

Bison Meatloaf  
*parsnip puree, brussles  
sprout hash, watercress*

COURSE 4

Pumpkin Ride  
Pudding  
cognac gelee, candied  
walnuts



October 25 & November 1

COURSE 1

Butternut Squash  
Dip with Toasted  
Pepita and  
Honeycomb

COURSE 2

Poached Pear  
Salad  
*almonds, montemore, red  
wine & pear vinaigrette*

COURSE 3

Beef Shortribs  
*roasted garlic & potato  
puree, charred broccoli,  
red wine demi glace*

COURSE 4

Beerimisu  
*spongecake, stout, cocoa,  
orange sabayon*