Festive Fridays Menu



Available from 4:30-7:30pm (limited servings available)



PRIME RIB DINNER

Slice of slow smoked Prime Rib, au jus, garlic mashed potato, house made dinner roll, house butter \$30

Winemaker Suggestion: Domaine Reserve, Ruby Nouveau



CASSOULET DINNER

Bowl of Duck Cassoulet stew with Maple Leaf Farms duck leg confit, Willow Creek andouille sausage and bacon, onion, celery, bean blend, tomato, garlic, and love with a side of apple fennel slaw, house made dinner roll, house butter

> Winemaker Suggestion: Scarlet Fumé, Domaine du Sac



YULE LOG CAKE

Brandy Old Fashioned Marscapone Yule Log cake with chocolate buttercream frosting

> By the slice \$5

Winemaker Suggestion: Ice Wine, River Gold

SALADS

SMOKED SALMON SALAD (GF)

house smoked Superior Fresh WI Salmon, fresh greens, roasted tomato, Parmesan crisps, balsamic vinaigrette

SEASONAL QUINOA SALAD (GF, V, DF)

fresh greens, roasted sweet potato, quinoa, toasted walnuts, pepitas, pickled WI cranberry, balsamic vinaigrette

SIDE SALAD (GF, V, DF)

side salad of fresh greens, roasted tomato, balsamic vinaigrette......5

SNACKS

WARM BREAD BASKET (V)

demi baguette, focaccia breadsticks, house butter, olive oil & balsamic vinegar9

PIGS IN A BLANKET

Klement's sausage in puff pastry, house spicy

BISTRO SNACK PLATE (GF)

2 local cheeses, artisan salame, cornichon,

BISTRO BAGUETTE (V, DF)

made in-house with local Meadowlark Organics flour Whipped butter..... 1 Full baguette..... 3 House butter.....2 Demi (1/2)......2

BOURBON MAPLE NUT MIX (V, GF, DF)

house made nut mix with Wollersheim bourbon, maple syrup and spices6

RYE WHISKEY CHEESE DIP (V)

Soups

DUCK CASSOULET

bowl.....12 cup8

ROASTED BUTTERNUT SQUASH

bowl......7 cup 5

DESSERTS

WHOLE YULE LOG CAKE

BRANDY OLD FASHIONED COOKIE 3