

GRAZE

VALENTINES DAY 2024

FIRST COURSE

Smoked Mushroom Lyonnaise Salad

frisée, potato chips, petite green beans, poached egg, warm Dijon vinaigrette

❖ Robert Weil Reisling Tradition ❖ Rheingau, Germany 2022 ❖

Beef Tenderloin Carpaccio

winter radishes, watercress, Sarvecchio, crostini

❖ J Christopher Pinot Noir ❖ Willamette Valley, Oregon 2021 ❖

Maine Lobster Arancini

spicy vodka sauce

❖ Cune Crianza Tempranillo ❖ Rioja, Spain 2019 ❖

SECOND COURSE

New York Strip

celeriac-potato Gratin, Pleasant Ridge Reserve, Snug Haven spinach, bordelaise sauce

❖ Hedges Family Estate Cabernet Sauvignon ❖ Columbia Valley, Washington 2020 ❖

Seared Jumbo Sea Scallops

housemade tater tots, winter carrots, blood orange-vanilla cream sauce, Sichuan chili crisp

❖ Domaine Du Salvard Sauvignon Blanc ❖ Loire Valley, France 2022 2019 ❖

Dream Farm Chèvre Agnolotti

brussels sprouts, sweet potatoes, meyer lemon-hickory nut gremolata, Sarvecchio

❖ Long Meadow Ranch Farmstead Chardonnay ❖ Napa Valley, California 2019 ❖

THIRD COURSE

Basque Cake

sour cream ice cream, Wetherby cranberry compote

❖ Casals Mediterranean Vermouth ❖ Barcelona, Spain ❖

Kwanny's Heart Shaped Cake

flourless chocolate cake, coffee buttercream, whipped mascarpone,
toasted hazelnuts, vanilla bean ice cream

❖ Quinta de Infantado Ruby Port ❖ Douro, Portugal ❖

White Chocolate Creme Brûlée

Barnard Farm tart cherry compote, shortbread

❖ Mattei Cap Corse Blanc ❖ Bastia, Corsica ❖

\$85 PER PERSON + \$40 WINE PAIRING

EXECUTIVE CHEF TORY MILLER ❖ PASTRY CHEF KRISTINE MILLER

GRAZE

SMALL PLATES

Oysters

fresh grated horseradish, yuzu kosho-meyer lemon mignonette
half dozen 18 dozen 36

Hook's Cheese Curds 10

house made ranch

Wisconsin Cheese Board 19

selection of three cheeses, cranberry & seckel pear jam,
hickory smoked almonds, housemade baguette

Bread & Spread 13

roasted beet tahina, skhug, z'attar spiced naan

Nashville Hot Chicken Karaage 19

bread & butter pickles, honey mustard

VALENTINES DAY COCKTAILS

14

Graze Espresso Martini

vanilla bean infused *Ketel One* vodka, *Graze Magic Coffee*, *Stateline Distillery* coffee liqueur,
foaming merengue bitters

Clover Club

St George Botanicals gin, burnt raspberry cordial, lemon, foaming merengue bitters

Malacopa

Nosotros tequila blanco, *Luxardo* maraschino liqueur, rose petal cordial, lime, yuzu

Dill Martini

Plymouth dry gin, *45th Parallel* dill aquavit, *Lustau* dry vermouth, house radish brine, saline

Sassafras

Plantation 5 Year Barbados rum, *Four Roses* bourbon, falernum,
Damiana herbal liqueur, root beer bitters

