

tempt your tastebuds



join us
for an exquisite
evening of food

saturday march 13, 7pm

pan seared sea scallop. served over a sautéed winter medley with a garlic burre blanc topped with a crispy pancetta.

suggested wine: sauvignon blanc

wild mushroom risotto. shitake & morel mushrooms folded into a smooth risotto & topped with fresh thyme & parmesan reggiano.

suggested wine: pinot noir

hanging tenderloin grilled. accompanied by caramelized onions, castle rock bleu cheese & fresh tomatoes, served over rosemary roasted potatoes.

suggested wine: cabernet sauvignon

apple cherry tart. a local trio of apples & door county cherries.

suggested wine: aeppeltreow cerise

\$20/person – rsvp only



920-945-0660

110 e. lake st. lake mills

ask about vegetarian options