



**Duke of Devon
Chef's Tasting Menu**

December 7th & 8th

Appetizer

Bison Carpaccio

Thinly sliced bison tenderloin rolled around daikon radish threads dressed in a truffle vinaigrette. Garnished with honey crisp apple and sprouts with grated horseradish

Fish

Potato Crusted Hake

Minted pea risotto with house smoked ham, cipollini onions, pistachios, and kalamata olives. Garnished with romesco sauce

Meat

Brisket

Stout braised local beef brisket with roasted kabocha squash, a sauté of Brussels sprouts with jowl bacon and beef jus. Garnished with pickled cabbage and caraway quail egg

Cheese

Gruyere

Drunken fruit, walnuts, champagne grape jelly

Dessert

Gingerbread Pudding

Bread pudding made from house baked gingerbread cake, eggnog ice cream, peppermint candy cane bark

Five course tasting menu \$50

Three course tasting menu \$35

Ask the wait staff for more details.

Call 920-458-7900 for reservations.

Regular menu also available.



**Duke of Devon
Chef's Tasting Menu**

December 7th & 8th

Appetizer

Bison Carpaccio

Thinly sliced bison tenderloin rolled around daikon radish threads dressed in a truffle vinaigrette. Garnished with honey crisp apple And sprouts with grated horseradish

Fish

Potato Crusted Hake

Minted pea risotto with house smoked ham, cipollini onions, pistachios, and kalamata olives. Garnished with romesco sauce

Meat

Brisket

Stout braised local beef brisket with roasted kabocha squash, a sauté of brussels sprouts with jowl bacon and beef jus. Garnished with pickled cabbage and caraway quail egg

Cheese

Gruyere

Drunken fruit, walnuts, champagne grape jelly

Dessert

Gingerbread Pudding

Bread pudding made from house baked gingerbread cake, eggnog ice cream, peppermint candy cane bark

Five course tasting menu \$50

Three course tasting menu \$35

Ask the wait staff for more details.

Call 920-458-7900 for reservations.

Regular menu also available.