



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

January 11th & January 12th

**Appetizer**

***Beer Braised Pork Belly***

Currant glazed and served with a green apple salad.

**Fish**

***Trout en Papillote***

A classic French dish. WI raised trout baked in parchment with baby potatoes, fennel, carrots, and onions olive oil, lemon, garlic, and herbs. The French are delighted by the poof of steam that is released when the paper is cut tableside.

**Meat**

***Bison Ribeye***

Tangerine scented roasted rainbow carrots, sweet potato gratin with Alpine Swiss cheese and caramelized onions.  
Garnished with pickled mushrooms.

**Cheese**

***Trio of Miniature Grilled Cheese Sandwiches***

Apple, tasso ham, gruyere on brioche. Bacon, tomato jam, fontina on baguette.  
Pesto, oven dried tomato, and burrata on dinkelbrot. Served with a shot of tomato bisque.

**Dessert**

***Flapjack***

An oat bar made with golden syrup. A favorite at tea time in England.  
Served with bourbon ice cream.

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.**



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