

MAD CITY CHEFS

HORS D'OEUVRES

OCTOPUS TOSTADO - 8

Confit Pig Cheek, Purple Potato, Mole, Sea Beans & Beet Pickled Onions

LANGOUSTINE PURSE - 8

Ginger-Carrot Emulsion

BROILED OYSTER - 10

Bacon & Jalapeno Shrimp Sauce, Crab Butter, Lemon-Pineapple-Pepper Pearls

PORK RILLETTE - 8

Yukon Gold Potato, Giardiniera Aioli, Micro Sage

GOUGERE - 8

Cast Iron Gougere, Hearth Smoked Pear Butter, Caramelized Pear, Watercress

HEN OF THE WOODS TARTLET - 7

Asparagus, Meyer Lemon Sabayon, Gruyere

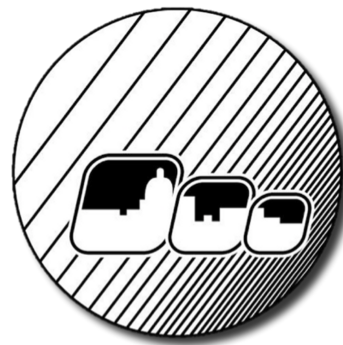
GAME HEN BON BON - 8

Lemon Creme Fraiche, BBQ Spiced Chip, Roe



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608.577.4857



SMALL PLATES, SOUP AND SALAD

DUCK "JLT" - 15

Confit Duck Breast, Pork Jowl, Savory French Toast, Tomato Jam, Micro Lettuce

COBIA CRUDO - 14

Sun Golds, White Cranberry & Cucumber Compressed Peach, Jerk Spiced Strawberry Redux, Macadamia Nut, Micros

CONFIT GAME TORTELLI - 15

Woodland Mushroom, Chicken Consommé, Wild Shoots and Herbs, Black Truffle

FENNEL AND POTATO VICHYSOISE - 11

Black Garlic, Crispy Bacon, Duck Fat Crouton, Dill Creme Fraiche, Micro Herbs

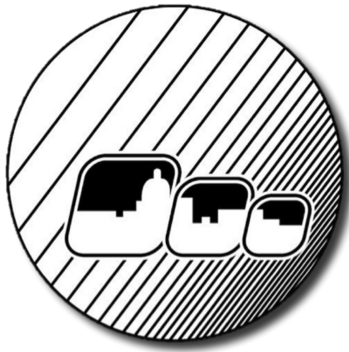
LOBSTER & PUMPKIN BISQUE- 12

Butternut Squash, Lemon-Harissa Cream, Pork Jowl Gremolata

ROASTED BEETS - 11

Red & Golden Beets, Whipped Feta, Balsamic Cipollini, Barley, Mustard Vinaigrette, Beet Chip, Smoked Honey





ENTREE

PORK BELLY - 30

Cuban Glazed Pork Belly, Grilled Octopus, Sweet Potato Croquette, Salsa Verde, Harissa Carrot Puree

FILET MIGNON - 40

Bone Marrow-Potato Croquettes, Pea and Carrot Purees, Sugar Snap Peas, Charred Shallot Bordelaise

VEAL CHOP - 30

Rum Glazed Parsnips, Smoked Dates, Trumpet Mushroom Puree, Kale

BEEF SHORT RIBS - 36

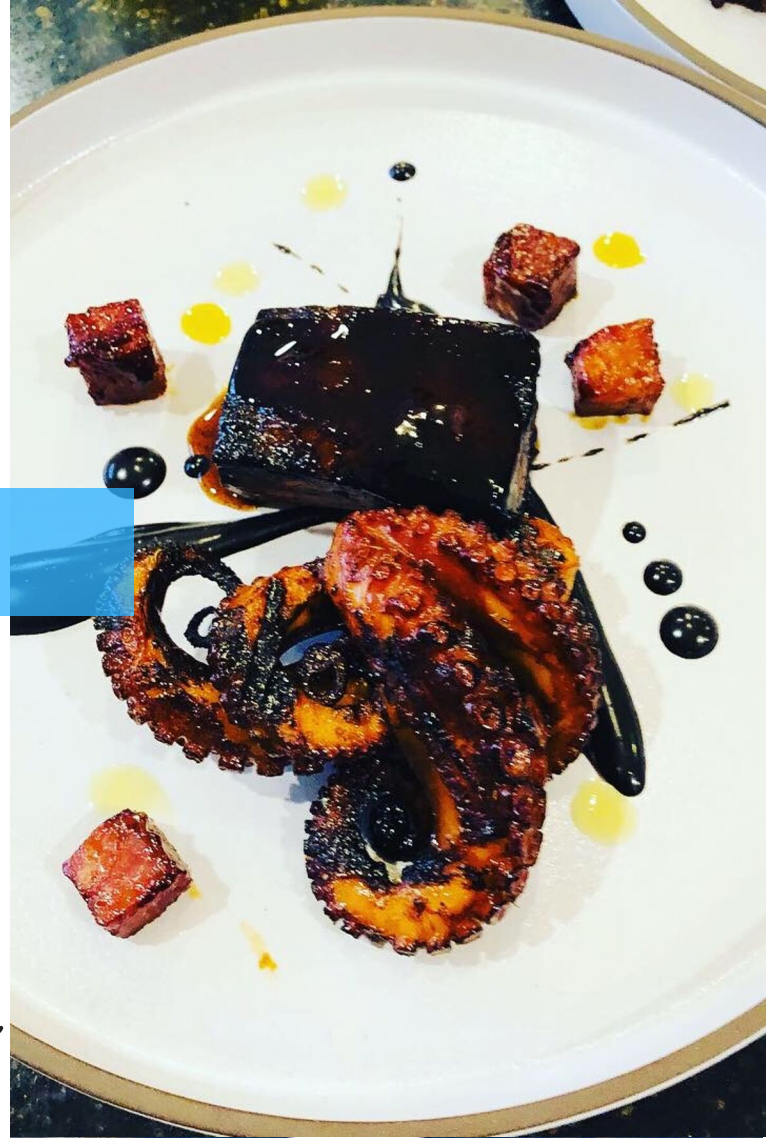
Bandage Cheddar Polenta, Chanterelles, Rainbow Carrots, Red Eye-Cherry BBQ Sauce

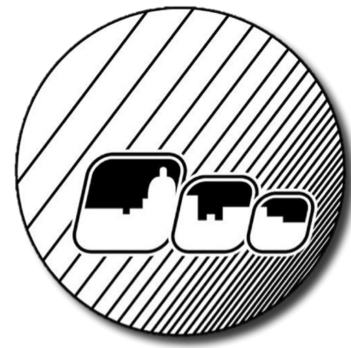
WILD TURBOT FILLET- 33

Scallop, Mussel, Champagne-Mushroom Risotto, Muscadet-Thyme Sauce

ALASKAN HALIBUT - 38

Chicken-Dungeness Crab Dumplings, Baby Bok Choy, Jade Rice, Shiitake Broth





DOLCE

BILLIONAIRE'S TARTLET - 12

Sea Salt Caramel, Chocolate Sponge, Chocolate Soil, Chocolate and Cardamom Gelato, Gold Leaf

BANANA CAKE - 10

White Chocolate Sorbet, Dark Chocolate Ganache, Strawberries, Lemon-Rum Sauce

APPLE CRUMBLE SOUFFLE - 10

Brandied Apple Sauce, Calvados-Caramel Nut Ice Cream, Apple Spiced Milk Crumb, Bourbon Vanilla Chantilly

RASPBERRY BEET CAKE- 10

Tahitian Vanilla Panna Cotta, Sunshine Raspberries, Dark Chocolate Gelato, Pistachio Crumble, Honey Poached Apricot

