



Hors D'Oeuvres

CUCUMBER BITE *GF, P*
Horseradish Cream and Caviar

LOBSTER SALAD *GF, P*
Lemon Dill Aioli, Belgian Endive Spear,
Fried Shallots, Chervil

BEEF TARTAR
Garlic Truffle Aioli

Suggested Wine
Scribe Winery Rosé Sonoma Valley

First Course

SWEET PEA SALAD *GF, P*
Whipped Feta Smear with Endive,
Asparagus, Blueberries, Radish,
Honeycomb, Pistachio Praline with
Tarragon Citrus Vinaigrette

Suggested Beer
Lemongrass Pils

Suggested Wine
DeLille Cellars Sauvignon Blanc Columbia

Second Course

SEARED SCALLOPS *GF, P*
Composed Braised Carrot, Leek,
Fennel, Broth, Parsley Oil

Suggested Beer
Chaos Pattern Hazy IPA

Suggested Wine
Beringer Vineyards Chardonnay Napa Valley

Third Course

PETITE BEEF TRIO *GF*

AU POIVRE BEEF FILET
Pink Peppercorn

FLANK ROULADE
Artichoke Spinach Crema

PETITE SHORT RIB
Fried with Jus

HERB CHIMICHURRI

WHIPPED POTATO PUREE

GRILLED ASPARAGUS
Lemon Zest and Maldon Salt

Suggested Beer
15-2 Stout

Suggested Wine
Emmolo Merlot Napa Valley

Fourth Course

STRAWBERRY CURD *GF*

ALMOND CAKE

CHERRY BLOSSOM MOUSSE
Contains Nuts

Suggested Beer
Veneration

Suggested Wine
Domaine Carneros Brut Rose California

ALLERGENS

GLUTEN FREE *GF*

VEGETARIAN *VG*

VEGAN *V*

PESCATARIAN *P*

PARTNERS



LOCATION

Farm 1849
N7189 County Road T,
Glenbeulah, WI 53023

DATE & TIME

Saturday, June 15th
6PM | Guest Arrival
6:30PM | Hors Devours
7PM | Dinner Served

[BOOK HERE](#)