

# DINNER

CELEBRATING OVER 30 YEARS  
www.wafrost.com

W.A.  
FROST  
AND  
COMPANY



## SMALL PLATES

### Marinated Mediterranean Olives

marinated in garlic and herbs, with house made focaccia  
8.00

### House Made ricotta-herb Gnocchi

enoki mushrooms, **Riverbend Farms** cherry tomatoes,  
tomato-basil consommé  
9.00

### Roasted Asparagus

**Hillside Organics** hen egg, speck ham, chives, oven dried  
tomato, toasted sesame vinaigrette  
9.50

### Steamed Blue Mussels

preserved lemon-harissa broth,  
grilled **Rustica Bakery** sourdough  
8.00

### Trio of Pacific Coast Oysters

sesame-seaweed salad, Tabasco emulsion,  
cucumber mignonette  
8.50

### Ahi Tuna Tartare "Nicoise"

haricot vert, fingerling potato, white anchovy, black olive,  
hard cooked egg, Dijon vinaigrette, sesame lavasch  
12.50

### Grilled Duck Confit Flatbread

pickled red onions, Taleggio cheese,  
oven dried tomato, black pepper  
9.00

### Grilled Manchester Farms Quail

**Garden Farme** arugula salad, pickled watermelon  
rind, **local** foie gras sauce  
11.00

### Charcuterie Plate

artisanal and house cured meats, house made pickles,  
mustard, grilled **Rustica Bakery** sourdough  
14.00

### Grilled, Marinated Giant Prawns

gazpacho relish, cilantro coulis, pimentón salt  
11.50

### Trio of Small Plates

**mini crab cakes**; sweet and spicy mango sauce,  
pickled fennel  
**grilled, marinated beef skewers**; artichoke tapenade,  
**Northern Lights** Blue Cheese  
**chickpea fritters**; frisee, roasted peppers, harissa yogurt  
16.00

## SOUP AND SALAD

### Tomato-Lemongrass Soup

black olive oil, Thai basil  
Cup 4.50 Bowl 7.00

### Soup of the Day

Cup 4.50 Bowl 6.50

### House Green Salad

fennel, cherry tomatoes, radish, cucumber,  
saba, citrus vinaigrette  
Starter 5.50 Large 10.00

### Watermelon Salad

**Garden Farme** arugula, **Stickney Hills** Chevre,  
salted pecans, balsamic vinaigrette  
Starter 7.00 Large 13.50

### "BLT" Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven  
dried tomato, **Northern Lights** bleu cheese dressing, fine herbs  
Starter 6.50 Large 11.00

### Local Vegetable Panzanella Salad

peppers, cucumber, red onion, Heirloom romaine, feta cheese,  
basil, ciabatta croutons, red wine vinaigrette  
Starter 7.50 Large 13.50

### Grilled Norwegian Salmon Salad

chilled soba noodle-seaweed salad, sesame, scallions, radish,  
sweet chili dressing  
14.50

## ENTREES

### Kataifi Crusted Tofu

Chinese mushrooms, hot and sour soup, bamboo shoots,  
baby bok choy, scallion-radish salad  
17.00

### Grilled Togarashi Spiced Ahi Tuna

summer vegetable succotash, roasted shiitake mushrooms,  
ginger-scallion sauce, crab stuffed **Footjoy Farms**  
squash blossom tempura  
28.00

### Grilled Marinated Dayboat Swordfish

Israeli couscous, seared broccoli rabe,  
Sicilian olive sauce, olio verde  
23.00

### Slow Roasted Hidden Stream Farms Pork Shoulder

fennel crust, celery root puree, savoy spinach, **Wisconsin**  
tart cherry sauce, pear relish, pork jus  
23.50

### Pan Roasted Wild Acres Half Chicken

creamed **local** corn, house made pancetta, **Footjoy Farms**  
rainbow chard, tomato marmalade, chicken jus  
25.00

### Pan Roasted Norwegian Salmon

truffled white asparagus risotto, blistered haricot vert,  
niçoise vinaigrette  
26.00

### Grilled Iowa Lamb Chops

zucchini pain perdu, **Riverbend Farms** peperonata,  
cumin-yogurt sauce  
31.00

### Grilled Center Cut Black Angus Filet Mignon

warm olive oil potato salad, caramelized mushrooms,  
grilled scallions, hazelnut romesco sauce  
36.00

## EARLY SEATING PRIX FIXE MENU

### MONDAY - FRIDAY 5PM - 6PM

28.00 PERSON INCLUDES NON-ALCOHOLIC BEVERAGE

45.00 INCLUDES BOTTLE OF WINE

### STARTER

Steamed Blue Mussels  
Gnocchi

House Green Salad or Cup of Soup

### ENTREE

Kataifi Crusted Tofu  
Wild Acres Half Chicken  
Pan Roasted Norwegian Salmon

### MINI DESSERT

Classic Crème Brûlée  
Chocolate Fudge Cake  
Panna Cotta

### BOTTLE WINE

Sparkling, Cristalino "Brut" Spain NV  
Chardonnay, MAN Vintners, South Africa 2008  
Blanco, Eguren "Protocolo", Spain 2008  
Pinot Noir, Cono Sur Chile 2008  
Tempranillo, Venta Morales Spain 2008

## W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES

excess food is donated to Second Harvest Farms / to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard, aluminum and oil / we use low energy fluorescent bulbs when possible

## ARTISAN CHEESE PLATES

Plates are garnished with micro greens, a seasonal selection of fruits and nuts with assorted house-made glazes & preserves

**Single (1)** 7.00 **Three (3)** 17.00 **Five (5)** 26.00

### Northern Lights Blue (Plato, Minnesota)

raw cow's milk, single family farm, a mild and subtle blue

### Cabot Clothbound Cheddar (Vermont)

cow's milk, aged 10 months, buttery and sharp with notes of horseradish and earth

### Crave Brothers "Les Frères" (Waterloo, Wisconsin)

farmstead cow's milk, washed rind, soft, fruity and earthy with yeasty aromas

### Upland Farm's Pleasant Ridge Reserve (Dodgeville, Wisconsin)

aged, raw farmstead cow's milk, big nutty flavor with a sweet after taste

### Calvados Camembert (Normandy, France)

washed with apple brandy, cow's milk, fruity with hints of mushrooms and garlic

### Fourme d'Ambert (Auvergne, France)

blue, raw cow's milk with hints of fruit and nuts

### Charolais (Burgundy, France)

bloomy rind goat's milk, hints of lemon, dense mouth feel

### Regal De Bourgogne (Burgundy, France)

soft cow's milk cheese is coated in raisins, soaked in marc, sweet, fruity and creamy

### Tuma Trifulera (Italy)

cow and sheeps milk, blended with alba truffles, subtle truffle flavor, citrus on the finish, smooth semi firm texture

### Taleggio (Lombardy, Italy)

cow's milk, semi soft with a washed rind and yeasty with a buttery texture, fruity finish

### Burrata (Puglia, Italy)

cow's milk, fresh mozzarella encasing a milky center, the flavor is lactic with a soft finish

### Murcia (Spain)

goats milk, soaked in red wine, fruity and floral, with a smooth mouthfeel

## SANDWICHES

Choice of house green salad, fresh fruit, French fries

### Grilled Black Angus Hamburger

lettuce, tomato, and onion  
9.75

### Chef's Burger

lettuce, bacon, red onion marmalade, Wisconsin cheddar cheese, mustard aioli  
11.00

### Grilled Lamb Burger

cucumber yogurt, lettuce, tomato, hummus  
12.00

### Pulled Pork Sandwich

Korean barbecue, pickled fennel, sourdough bun  
10.00

### Fried Egg BLT Sandwich

Farmer Bob's tomato, applewood smoked bacon, lettuce on ciabatta bread with sriracha aioli  
10.50

### House Cold Smoked Salmon Gravlax Club

avocado spread, cucumber, red onion, dill cream, toasted brioché  
9.50

### Grilled Portobella Mushroom Sandwich

roasted red peppers, artichoke tapenade, lettuce, fresh mozzarella, ciabatta bread  
10.00

## DESSERT

### Dark Chocolate Cake 7.25

port wine-grape sauce, housemade Rustica brioche ice cream, peanut brittle crisp

Paired with: Porto, Smith Woodhouse "Lodge Reserve" (Portugal) 13.75

### Coconut Panna Cotta 6.25

strawberry gelée, vanilla roasted pineapple, candied lime zest

Paired with: Madiera, Blandy's Sercial 5yr (Madiera, Portugal) 14.25

### White Chocolate-Passionfruit Dome 7.00

Wisconsin montmorency cherry compote, buttermilk sponge cake, dark chocolate lace

Paired with: Moscato d' Asti, Ascheri (Piedmont, Italy) 14.25

### Caramelized Banana Cake 6.75

butter pecans, housemade sesame-star anise ice cream, raspberry verjus syrup, banana tuile

Paired with: Sauternes Chateau Romieu Lacoste (Bordeaux, France) 17.00

### Classic Crème Brûlée 6.50

baked custard with Madagascar vanilla beans, topped with caramelized sugar

Paired with: Pineau des Charentes, Château Orignac (Cognac, France) 16.25

### Selection of Izzy's Ice Cream & Sorbet

flavors change daily 6.50

### MINI DESSERTS

smaller tasting size portions

Classic Crème Brûlée 3.00

Dark Chocolate Cake 3.00

Coconut Panna Cotta 3.00

### Mini Trio Plate 9.00

one each of the mini desserts

## REGION SPECIFIC COFFEE

USDA Organic and Fair Trade Certified

Individual 2 Cup Press Pot 3.50

### Ethiopian Sidoma

Dark roast coffee from the birthplace of the coffee bean. Full-bodied with earthy notes and mellow acidity

### Sumatra Blue Lintong

Full-bodied, rich with a long finish and pronounced acidity

### Finca Dos Marias

Guatemalan Estate - Organic smokey, rich, french roast.

Well-balanced with spicy acidity

### Rainforest - Organic

A blend of beans from South and Central America. Medium bodied, with a soft, mellow flavor

## BOTTLED WATER

### San Pellegrino Sparkling

500 mL 3.25 1 Liter 4.75

### San Pellegrino Panna

500 mL 3.25 1 Liter 4.75

## VISIT OUR NEW LOUNGE!

OPENS DAILY 4 P.M.

COZY - ROMANTIC - WOODBURNING FIREPLACE  
CAVELIKE ALCOVE SEATING - LOUNGE FURNITURE  
LOWER LEVEL - BELOW MAIN BAR

## HAPPY HOUR

MONDAY-FRIDAY 4P.M.- 6P.M. AND 9 P.M. - 11 P.M.

SERVED IN BAR AND LOUNGE ONLY

**\$5 - DRINKS \$5 - APPETIZERS**

SEE BAR MENU FOR DETAILS

## 1/2 OFF - BOTTLE WINE

MONDAY 11 A.M. - 11 P.M.

ANY BOTTLE FROM OUR MAIN WINE LIST

LIST PRICE OF \$80 - \$200 ONLY

CLEARANCE WINE EXCLUDED