



POP UP TASTING MENU at LAKE FIRE WINERY

on JUNE 17th from 4pm - 8pm

FEATURING CHEF BRIAN JENSEN

Bacon Wrapped Medjool Dates (\$12)

Nueske's Bacon, Bleu Cheese Stuffed Dates, Spiced Pecans, Local Maple Dijon Glaze

Hearts of Palm Marrow (\$15)

Black Garlic Mushroom Marrow, Rye Breadcrumb Sand, Pine Nuts, Charred Ramp Meyer Lemon Vinaigrette, Micro Herbs

Smoked Trout Crostini (\$16)

Local Smoked Trout Spread, Toasted Butter Brioche, Citrus Whipped Mascarpone, Roasted Tomato Marmalade, Slivered Onion, Capers, Greens

Chicken & Duck Confit Lettuce Wraps (\$16)

Sesame Hoisin Glaze, Confit Chicken & Duck Leg, Butter Lettuce, Pickled Carrot & Broccoli Slaw, Water Chestnut, Wonton Peanut Crumb

Tuna Tartare Nachos (\$15)

Miso Marinated Tuna Salad, Wonton Chips, Asian Pico, Avocado, Sesame, Cilantro

Seared Scallop (\$14)

Chorizo & Sweet Potato Hash, Roasted Sweet Corn, Cilantro Chimichurri, Paprika Oil, Chickpea Crunch

Lamb Sausage Bangers & Mash (\$19)

Lamb Merguez Sausage, Sweet Pea Mashed Potatoes, Herb Harissa, Lemon Yogurt Kraut

Door County Cherry Gelato (\$13)

Tart Cherry Creamy Gelato, Gingersnap Cookie Crumble, Lavender Cherry Compote, Chocolate Sauce

When sampling multiple menu items, we kindly ask that for groups more than 2, you order a minimum of 2 items at a time. This will help us be able to execute these creations more efficiently and accommodate all guests.

Menu Items are available on a limited basis. Expect items to sell out as we are on a first come first serve basis. We thank you for joining us and for your patience and understanding.

The consumption of raw or undercooked meats, poultry, shellfish, seafood, and eggs may increase your risk of food borne illness. Especially if you have certain Medical Conditions. In addition, we must inform you that we are unable to modify dishes or accommodate allergy restrictions at this time.