TAPAS TUESDAY at LAKE FIRE WINERY
on JUNE 24ᵗʰ from 4pm - 8pm

FEATURING CHEF BRIAN JENSEN

Tapas Style Items are meant to be enjoyed and shared with friends and loved ones... Pass Plates, Savor The Flavors, Be In The Moment; For These Are The Ones That Matter...Chef Brian. Kitchen Encounters.

Bacon Wrapped Medjool Dates ($12)
Nueske's Bacon, Bleu Cheese Stuffed Dates, Spiced Pecans, Local Maple Dijon Glaze

Hearts of Palm Marrow ($15) *Vegetarian
Black Garlic Mushroom Marrow, Rye Breadcrumb Sand, Pine Nuts, Charred Ramp Meyer Lemon Vinaigrette, Micro Herbs

Smoked Salmon Salad ($16)
Smoked Salmon Spread, Locally Grown Artisan Greens, Brioche & Rye Croutons, Citrus Whipped Mascarpone, Soft Poached Egg, Slivered Onion, Candied Pecans, Warm Bacon Vinaigrette

Shrimp & Grits ($19)
Cast-iron Seared Gulf Shrimp, Cheddar Jalapeno Corn Grits, Spiced Sausage Sweet Pepper Broth, Chimichurri, Brioche Toast

Lamb Sausage Shepards Pie ($21)
Stew of Merguez Lamb Sausage, Roasted Country Vegetables, Peas and Corn, Creamy Mashed Potatoes, Sharp Cheddar, Crispy Fried Onions

Chilean Sea Bass ($24)
Ramp & Pistachio Pesto Crust, Lemon Parmesan Risotto, Golden Oyster Mushrooms, Morel & Fennel Puree

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.