

NEW YEARS EVE MENU

STARTERS

BRIE WITH WARM BRANDIED WINTER FRUIT

ONE FRENCH BRIE WEDGE, DRIED CRANBERRY, APPLES, DRIED DOOR COUNTY CHERRIES AND APRICOT MIXTURE, BLENDED WITH BROWN SUGAR, BRANDY, CLOVES AND CINNAMON, SUGARED NUTS. 14.95

ESCARGOT KRISTOFER'S

SNAILS PREPARED WITH GARLIC BUTTER, CHOPPED SCALLIONS, AND FRESH MUSHROOMS, TOPPED WITH HERB SEASONED JAPANESE BREAD CRUMBS. 12.95

CLASSIC SHIMP COCKTAIL

THREE CHILLED MADAGASCAR JUMBO SHRIMP, HOUSE COCKTAIL SAUCE. 13.95

CRAB CAKES

SAUTEED CRAB CAKE, BABY ARUGULA, CHILI AND LEMON AOLI. 13.95

OYSTERS ROCKEFELLER

FIVE OYSTERS ON THE HALF SHELL BROILED WITH A SPINACH CREAM CHEESE
13.95

SALADS

KRISTOFER'S ARTISAN HOUSE SALAD

ORGANIC ARTISAN GREENS, WISCONSIN DRIED CRANBERRIES, HOUSE LEMON HERB VINAIGRETTE, WISCONSIN MADE BLACK RIVER BLUE CHEESE, APPLES, SPICED PEPITAS. 6.95

CLASSIC CAESER SALAD

OUR CLASSIC CAESER SALAD, SHAVED WISCONSIN PARMESAN CHEESE, CROUTONS, HOUSE PREPARED CAESER DRESSING. 6.95

CHEFS CHOICE SOUP OF THE DAY 6.95

SEAFOOD BISQUE

LOBSTER AND SHRIMP PREPARED CLASSIC CREAM BISQUE WITH SHERRIE WINE AND BRANDY

WILD RICE AND BUTTERNUT SQUASH SOUP

WISCONSIN WILD RICE, BUTTERNUT SQUASH, FRESH APPLES, FRESH HERBS, HOUSE PREPARED VEGETABLE STOCK

MAINS

FILET MIGNON

8 OUNCE FILET MIGNON, CABERNET VEAL REDUCTION, CARMELIZED ONIONS, SAUTEED WILD MUSHROOMS, CHEF CHOICE OF FRESH VEGETABLES, BUTTER MILK MASHED POTATOES 40.95

SOUTH AFRICAN LOBSTER TAIL

STEAMED SOUTH AFRICAN LOBSTER TAIL, ITALIAN RISOTTO FLAVORED WITH ROASTED RED PEPPERS, SCALLIONS, WISCONSIN PARMESAN AND FRESH HERBS 35.95

STEAK AND LOBSTER

4 OUNCE FILET MIGNON WITH A SOUTH AFRICAN LOBSTER TAIL, WITH BUTTERMILK MASHED POTATOES AND FRESH VEGETABLES. 49.95

NEW ZEALAND RACK OF LAMB

GRILLED RACK OF LAMB PREPARED MEDIUM RARE UNLESS OTHERWISE INDICATED, DIJON BREAD CRUMB CRUST, SERVED ON A BED OF WHITE BEANS, FLAVORED WITH NUESKE'S BACON AND FINISHED WITH A RED WINE REDUCTION 38.95

VEGETABLE RISOTTO

SEASONAL VEGETABLES, BASIL AND ALMOND PESTO, ARUGULA, LEMON VINAIGRETTE 24.95

ROASTED HALF DUCK

CHERRY GLAZE, CRISPY SWEET POTATO CAKE, SEASONAL ROASTED VEGETABLES, GRAN MARNIER, DOOR COUNTY TART CHERRY SAUCE 31.95

CORVINA

SAUTEED CORVINA, JUMBO DAYBOAT SCALLOP, MADGASCAR SHRIMP, MASHED PARSNIPS, ARUGULA, FRESH VEGETABLES, LEMON THYME CREAM SAUCE 36.95