

## PORT WINE 2025 SPECIAL

### **ANDOUILLE SAUSAGE + SHRIMP FLATBREAD**

Willow Creek andouille sausage, shrimp, étouffée sauce, roasted corn, cheese, scallion

*Pairs with: Eagle White, Prairie Blush*

### TOASTED SANDWICHES

*(on house made sourdough bread)*

### **THE FRENCHY (CROQUE MONSIEUR)**

Willow Creek smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard

*Pairs with: Beaujolais, St. Pepin*

### **BACON JAM GRILLED CHEESE**

Gruyere and Colby cheese, roasted tomato, pesto, bacon bourbon jam

*Pairs with: Scarlet Fumé, Prairie Sunburst*

### BISTRO FAVORITES

### **MARGHERITA FLATBREAD (V)**

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, basil pesto, on a pinsa style crust (low gluten)

*Pairs with: Scarlet Fumé, Domaine du Sac*

### **BACON & CHEDDAR FRITTATA (GF)**

Willow Creek bacon, fried potato, Carr Valley cheddar, egg, served with a small side salad

*Pairs with: Carignan, Scarlet Fumé*

### **MUSHROOM AND SPINACH QUICHE (V)**

Indian Farm Shiitake, sautéed spinach, onion, egg, cheese, served with a small side salad

*Pairs with: Ruby Nouveau*

### COLD SALADS OR WRAPS

### **SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)**

house smoked Superior Fresh WI Salmon, fresh greens, roasted tomato, Montchevre goat cheese, toasted walnuts, balsamic vinaigrette

*Pairs with: St. Pepin, Prairie Fumé, Prairie Blush*

### **QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF)**

fresh greens, roasted sweet potato, quinoa, pickled WI cranberry, golden raisins, lemon, pepitas, balsamic vinaigrette

*Pairs with: Dry Riesling, LO.CAL, Garden Rosé*

### **ROASTED BEET AND GOAT CHEESE SALAD (GF) OR WRAP (NOT GF)**

fresh greens, Montchevre goat cheese, walnuts, roasted beets, spiralized carrot, balsamic reduction and olive oil dressing

*Pairs with: Dry Riesling St. Pepin*

### **SIDE SALAD (GF, V, DF)**

fresh greens, roasted tomato, balsamic vinaigrette

*Pairs with: Dry Riesling, Prairie Fumé*

16

14

12

12

10

10

16

12

12

5

# PORT WINE Celebration



### SOUP DU JOUR

**PRIME RIB AND VEGETABLE SOUP** cup 5

**VEGETABLE MINISTRONE SOUP (V, GF)** bowl 7

take home (1 quart) 20

### SNACKS AND SHAREABLES

**WARM BREAD BASKET (V)** 10

demi baguette, focaccia bread sticks, pesto cheese gougère, wine butter, olive oil and balsamic vinegar

*Pairs with: St. Pepin, Domaine du Sac*

**PIGS IN A BLANKET** 7

Klement's sausage in puff pastry, house spicy dijon mustard (8 pcs.)

*Pairs with: Garden Rosé*

**BISTRO SNACK PLATE (GF)** 14

2 local cheeses, artisan salame, cornichon, kalamata olives, house bourbon maple nut mix

*Pairs with: Scarlet Fumé*

**BISTRO BAGUETTE (V, DF)** *Pairs with: any wine* 4

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

**BOURBON MAPLE NUT MIX (V, GF, DF)** 6

house made nut mix with Wollersheim bourbon, maple syrup and spices

*Pairs with: Prairie Fumé, Scarlet Fumé*

### DESSERTS

*Pairs with: River Gold, Ice Wine, Ports*

**BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE** 3

**BISTRO BUTTER COOKIES (1 DOZEN)** 8

**FLOURLESS CHOCOLATE CAKE (GF)** 6

with raspberry Red Port coulis

**WHITE PORT INFUSED APRICOT CAKE** 6

with White Port glaze

*Please let us know of any allergies or dietary restrictions, thank you.*

*(V) – Vegetarian (GF) – Gluten Free\* (trace amounts possible) (DF) – Dairy Free*

*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.*

*Menu for 1/25/2025*