

# DINNER

Vinyl Nights: Thursday 8-11pm  
Evening Jazz: Fri/Sat 8:30pm-12am  
Event calendar at [thelakely.com](http://thelakely.com)

THE *Lakely*

## SMALL PLATES

**SIMPLE SALAD** Mixed spring greens with pickled onion, sarvecchio cheese and cider dijon vinaigrette 5

**BLUE SALAD** Dragsmith Farm microgreens with roasted apple, pickled beets, blue cheese vinaigrette and garlic croutons 9

**SOUP** Wheatfield Hill Organics asparagus soup with lemon creme fraiche 5

**BONE MARROW** Roasted Wisconsin Meadows beef marrow with black fig onion jam, roasted garlic puree and toasted sourdough baguette slices 13

**ASPARAGUS** Wheatfield Hill Organics asparagus with soft-boiled egg, sarvecchio cheese, radish and puffed wild rice 11

**POT PIE** Roasted Harvest Moon Organics chicken and variety of spring vegetables, tossed with truffled bechamel and baked in puff pastry 16

**MUSHROOM SWISS BURGER\*** Deutsch Farm beef patty with Deppler's baby swiss, crimini mushrooms and dijon bechamel. Served on a brioche bun with Lakely potatoes 15

**FALAFEL** Falafel on pita bread with feta, red onion, cucumber, kalamata olives and yogurt mint sauce. Served with Lakely potatoes 13

## THE KOLDTBORD

A customizable, sharable tour of the land w/ artisan meats, cheeses, proteins, vegetables, crackers and more for one or for a group. Use the checklist koldtbord menu on your table to order and set your price.

## LARGE PLATES

**SKIRT STEAK\*** Wisconsin Meadows grass-fed skirt steak, marinated and pan-seared, with scallions, roasted red peppers, sweet corn, cannellini beans and chimichurri 30

**PHEASANT** Pan-roasted McFarland pheasant breasts with wilted spinach, tomato confit, quark spaetzle and glace de volaille 28

**WHITEFISH** Pan-seared wild Canadian whitefish with asparagus, hard-boiled egg, crispy Yukon Gold potato and herbed creme fraiche 27

**QUINOA** Quinoa and garlic cakes with roasted brussels sprouts, Hidden Springs Creamery's Driftless, crispy leeks and roasted lemon dijon sauce 26

**SHORT RIB** Braised Wisconsin Meadows grass-fed short ribs with asparagus, soft polenta and spicy chipotle cranberry sauce 29

## SIX-COURSE TASTING MENU\* *A delightful culinary adventure for the entire table*

Let Chef Nathan Berg and The Lakely staff take your entire party on a one-of-a-kind culinary exploration of the best our region has to offer. The six-course path you'll follow will be described as you go and will be different on any given day. To order, the entire table must participate. Unavailable on Fridays and Saturdays. Ask your server for more details. 60/person

*Six-course Wine Pairing* 30/person // *Six-course Beer Pairing* 20/person

## DESSERTS

**RHUBARB CAKE**  
Market rhubarb cake with cinammon buttercream and Vikre cedar gin lemon glaze 8

**CHOCOLATE**  
Dark chocolate and Kickapoo coffee cake with coffee syrup and toasted anise creme chantilly 8

**PANNA COTTA**  
Honey-infused panna cotta with oat crumble 8

## AFTER DINNER DRINKS

KOPKE PORTO *10-yr Tawny* 10  
LUSTAU AMONTILLADO "LOS ARCOS" *Sherry* 10  
DARON *Calvados* 7  
CERBOIS VSOP *Armagnac* 9  
BACHE GABRIELSEN *Cognac* 8  
D'USSÉ VSOP *Cognac* 9  
REMY MARTIN VSOP *Cognac* 9  
FERNET-BRANCA *Amaro* 6  
ST. GEORGE'S BRUTO AMERICANO *Amaro* 6  
KICKAPOO COFFEE *French press / sm 5 / lrg 8*  
RISHI TEA *Various flavors* 2.5

"The shared meal elevates eating from a mechanical process of fueling the body to a ritual of family and community, from the mere animal biology to an act of culture "

-Michael Pollan

06.05.19 \* CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.