



## ***Summer Tasting***

### ***Amuse Bouche***

*Campo Vieja Cava, Spain*



### ***Wild Canadian Walleye Croquettes***

*Eggplant relish, pineapple gastrique, spiced yoghurt, coriander oil*

*2018 Pine Ridge Chenin Blanc Viognier, Napa Valley, California*



### ***Pan Fried Skate Cheek***

*Strawberry relish and Ancho chile crème fraiche*

*2018 St Christopher Piesporter Michelsberg, Riesling Auslese, Mosel, Germany*



### ***Pan Seared Walleye and Steamed Mussels***

*Celeriac puree, sautéed ramps beets & garden greens, and Mussel Froth*

*2016 Picket Fence Chardonnay, Russian River Valley, California*



### ***Palette Cleansing Sorbet***



### ***The Fig and The Pheasant Cassoulet***

*White bean stew with smoked bacon, pheasant confit, smoked duck, pork loin  
and garlic sausage*

*2010 Copertino Riserva, Italia*



### ***Certified Angus Beef Short Ribs***

*Spice rubbed grilled and braised short ribs on mashed potatoes, with Old Plank  
Farms garden turnips, and short rib jus*

*2016 Duckhorn Merlot, Napa Valley, California*



### ***Barb's Rhubarb Dessert***

*Tarragon cream, fresh rhubarb*

*2017 Twisted River Late Harvest Riesling, Mosel, Germany*

Tasting Menu: \$65.00 Per Guest Wine Pairings: \$35.00 Per Guest + Tax

18% Gratuity for parties larger than 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The Fig and The Pheasant, Fifty-Two S. Stafford St Plymouth, WI 920.893.0552