



Sample Tasting Menu

Amuse Bouche



Goose and Duck Croquettes

Pickled Vegetables ~ Pineapple Gastrique ~ Avocado Cream ~ Herb Oils
2018 Rodney Strong, Upshot, White Blend, California



Shellfish Cioppino

Clams, Mussels, Scallops, Rock Shrimp, Calamari, Crab
Curry Tomato Broth
2018 Bouchard, Chardonnay, France



Sparkling Intermezzo



The Fig and The Pheasant Tart

Pheasant Confit ~ Parsnips ~ Forest Mushrooms ~ Hazelnuts
Fig Glaze
2018 Sea Sun, Pinot Noir, California



Grilled Rack of Lamb & Angus Beef Short Ribs

Potatoes, Pear Cranberry Chutney, Wilted Greens
Red Wine Jus
2018 Il Principe, Langhe, Nebbiolo, Italy



Meyer Lemon Sherbet

Bittersweet Chocolate ~ Salted Caramel Chantilly
Gancia, Moscato d'Asti, Canelli, Piedmont, Italia



Petite Four

Tasting Menu: \$70.00 + Tax, Pairings: \$40.00

The Fig & The Pheasant

Fifty~Two South Stafford Street

Plymouth, Wi 53073 920-893-0552

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