



Sample Tasting

Amuse Bouche



Cumin Scented Crab Salad

Avocado ~ Lady Apple ~ Pickled Ginger
Curry Vinaigrette
2016 Pierre Sparr One, Alsace, France



Sauteed Skate, Little Neck Clams, & Rock Shrimp

Cauliflower Cream ~ Passion Fruit Sauce ~ Xeres Vinaigrette
2018 Rodney Strong Upshot, White Blend, California



Sparkling Intermezzo



Roasted Breast of Duck

Gnocchi ~ Parsnips ~ Forest Mushrooms ~ Walnuts
Rosemary Sauce
2018 Killka, Malbec, Argentina



Pan Roasted Beef Tenderloin and Garlic Prawn

Potatoes ~ Maple Roasted Vegetables
Red Wine Reduction
2017 Duckhorn, Merlot, Napa Valley, California



White Chocolate Cabinet Pudding

Candied Ginger ~ Roasted Strawberries ~ Sugared Nuts
Strawberry Ice Cream
Carmes de Rieussec, Sauterne, France



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.***