



VINOLOGY

RESTAURANT | BAR | EVENT SPACE

RESTAURANT WEEK

(choose one from each course)

APPETIZERS:

ROASTED SHALLOT SOUP

wisconsin mountain cheese, roasted shallots,
brioche croutons, parmesan

WARM GOAT CHEESE SALAD

mixed greens, tomato, goat cheese,
white balsamic vinaigrette

ENTREES

BEEF SHORT RIB BOURGUIGNON

fall vegetables, yukon gold mashed potatoes,
red wine jus

SHANGHAI MISO SEARED SALMON

curried rice noodle chow mein,
orange blossom glazed carrots

KOMBUCHA SQUASH RAVIOLI

confit of garlic-sage-lemon jus,
oyster mushrooms, piquo peppers,
parmesan reggiano crisp

DESSERTS

CHOCOLATE GANACHE CAKE

raspberry & mango coulis, whipped cream

WALNUT PISTACHIO BAKLAVA

vanilla creme anglaise, roasted strawberry