

THE WISCONSIN ROOM

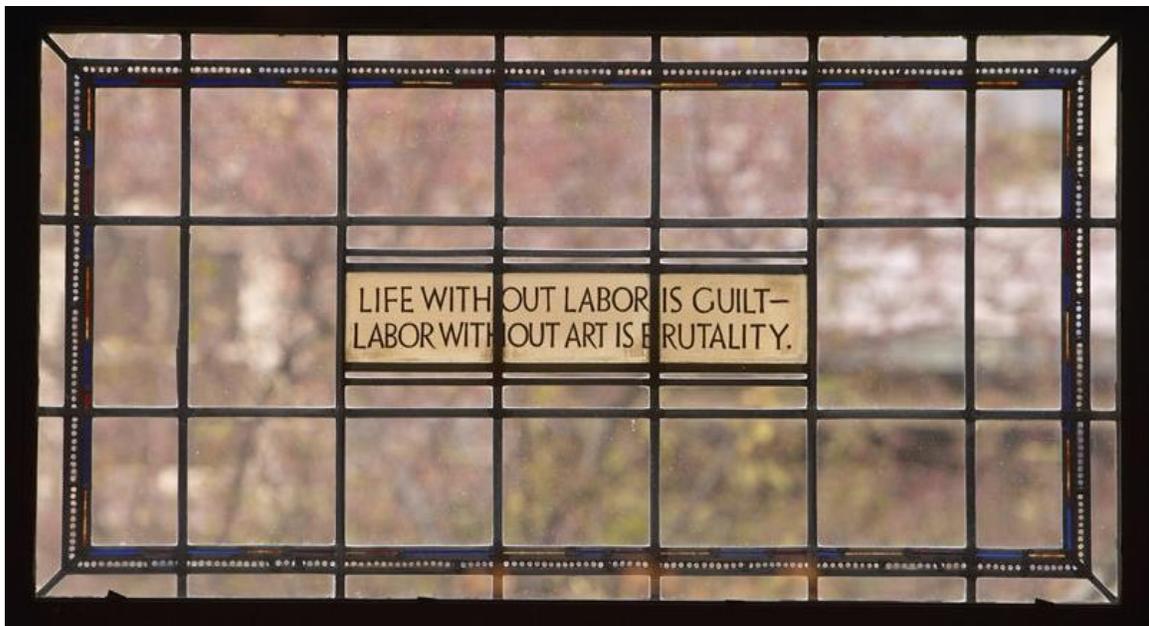
To dine in The Wisconsin Room is to savor history as well as fine food. In 1918, Walter J. Kohler built The American Club® to house young men who immigrated from Europe and found work at the Kohler Co. to build some savings before they brought their families across.

In this room, they ate their meals surrounded by the music of their generation.

In the 1940's, when the "dining hall" became The Wisconsin Room, two tapestries were commissioned by Walter's sisters that now hang on the north and south walls. One depicts the ethnic groups of Wisconsin, and the areas where they settled. The Indian chief represents Walter J. Kohler, who was made an honorary chief during his tenure as governor while he also served as President of Kohler Co. and is depicted accordingly.

At the west end are three stained glass windows, one with a replica of the Kohler Co. medallion and its inscription, "He who toils here hath set his mark".

John Ruskin's quotation on the right window,
"...Life without labor is guilt, labor without art is brutality,"
reflects the Kohler belief through the generations that everything produced,
be it a product or service, must be done in an artful way.



This backbone of Wisconsin heritage features cuisine focusing on "farm fresh" ingredients simply prepared. Enjoy seasonal selections of the finest meats, fish and produce the region has to offer in this elegant and historic setting. The menu is a nod towards sustainable practices and the best the season has to offer.



Starters

Purée of White Asparagus Soup <i>nf, veg</i>	12
duck egg sabayon, brioche crouton, black truffle, chives	
Chicken Consommé <i>df, nf</i>	10
bone marrow dumplings, lemongrass, ginger, red chili, lime, basil	
Baby Greens & Herbs Salad <i>gf, df, nf, veg</i>	10
parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette	
Bibb Lettuce Salad <i>gf</i>	14
butter milk blue cheese, Marcona almonds, prosciutto, blueberries, mint, aged balsamic vinaigrette	
Roasted Hen of the Woods Mushroom <i>gf, nf, veg</i>	15
grilled ramp greens, pickled ramp bulbs, huckleberries, spinach puree	
Diver Sea Scallop Crudo <i>gf, df</i>	18
fava beans, baby fennel, black sesame, Calabrian chili aioli, lemon, chive, celery leaf	
Pumpnickel-Crusted Wisconsin Rainbow Trout <i>nf</i>	15
spring onions, pickled baby beets, frisée, smoked Spanish olive oil, horseradish cream	
Cardamom-Spiced Foie Gras Terrine <i>df</i>	24
saffron braised endive, shaved baby turnips, rhubarb mostardo, pistachio, fine herbs, toasted rye	

gf-gluten friendly veg-vegetarian df-dairy free nf-nut free

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

STAY WELL. BE WELL. OUR COMMITMENT TO CLEAN
FOR THE HEALTH AND SAFETY OF OUR STAFF AND GUESTS
WE KINDLY ASK
THAT YOU WEAR YOUR MASK AT ALL TIMES WHEN NOT EATING OR DRINKING



Entrées

Potato Gnocchi <i>veg</i>	37
butter braised Napa cabbage, black truffle, sesame seeds, lemon-pepper ricotta, chervil	
Spring Vegetable Risotto <i>gf, nf, veg</i>	32
baby carrot, radish, asparagus tips, fava beans, red pearl onions, lemon peel, shimeji mushrooms, arugula, frisée, alpine butter, Parmigiano-Reggiano	
Coriander-Crusted Walleye Pike <i>gf, nf</i>	38
snap peas, chanterelles, baby purple potatoes, butter radish, pea puree, mint, baby pea tendrils, truffle vinaigrette	
Rose Petal & Mustard Spiced Wild King Salmon <i>gf, nf</i>	46
baby bok choy, braised leeks, fresh turmeric, fennel puree, rose petal, mustard seed	
Pan-Roasted Amish Chicken Breast <i>df, gf</i>	30
baby artichoke, roasted new potatoes, garlic confit, preserved lemon, parsley-walnut pesto, roasted chicken jus	
Pan-Roasted Veal Medallions <i>nf</i>	52
white asparagus, morel mushrooms, pearl onions, pancetta, spaetzle, Chardonnay cream, demi-glace	
Peppercorn-Seared Filet Mignon <i>gf, df, nf</i>	56
Szechuan peppercorn, green asparagus, green onion, sesame seed, sweet soy, basil, five spice demi-glace	
Grilled Mapleton Farm Lamb Scaffata <i>gf, df, nf</i>	50
loin chops, leg and belly, fava beans, snap peas, cannellini beans, chickpeas, black trumpet mushrooms, parsley-lamb jus	

Sides

Roast Fingerling Potatoes <i>gf, df, nf, veg</i> - roasted garlic, lemon, parsley	8
Sautéed Wild Mushrooms <i>gf, df, nf, veg</i> - shallots, garlic, thyme	9
Sautéed Spinach <i>gf, df, nf, veg</i> - toasted cumin, lime, mustard oil	8
English Peas <i>gf, df, nf, veg</i> - garlic, chili flake, preserved lemon	7
Asparagus <i>df, veg</i> - sweet soy, sesame, petite basil	9