

MENU

FARM TO TABLE

Blackwolf Run | 08.22.25



FIRST COURSE

Springdale Farms

Sugar Snap Pea Caesar

Onion Rye Crisps

ATTEMPS, FRIULI

ITALY 2022 - PINOT GRIGIO

SECOND COURSE

Springdale Farms

Sweet Corn Soup

GRIGICH HILLS ESTATE, NAPA VALLEY

CALIFORNIA 2021 - CHARDONNAY

THIRD COURSE

Door County Henriksen Fishery

Cedar Planked White Fish

lemon caper breadcrumb and salted brown butter

ADELSHEIM, WILLAMETTE VALLEY

OREGON 2022 - PINOT NOIR

FOURTH COURSE

Macfarlane Pheasant Farms Janesville

Roast Pheasant

Harissa baby carrots and sauteed wild mushrooms

BODEGA COLOMÉ, ESTATE, MENDOZA

ARGENTINA 2020 - MALBEC

FIFTH COURSE

Wild berries foraged by Chef in Northern Wisconsin

Lemon Corneal Wild Berry Shortcakes

honey tarragon cream

DR. LOOSEN, ÜRZIGER WÜRZGARTEN, MOSEL

GERMANY 2021 - REISLING

All herbs used in the cultivation of this menu have been harvested
from our Chef inspired herb garden | Menu created by Blackwolf Run
Chef Stephanie VanOss & Executive Sous Chef Yuuki Sasaki