

The Lauerman House Restaurant

Winter Menu

Starters

Calamari Fra Diavolo – Fried calamari served with a spicy, fragrant tomato sauce **9**

Seared Scallops – Seared, then baked in morel chevre cream, and topped with apple smoked bacon lardons **12**

Smoked Chicken Flautas – House smoked Norsk Farm chicken, cilantro with black beans, corn and manchego cheese, served with chipotle corn aioli **9**

Artisan Cheese Platter – Smokey blue, lambchopper, Carr Valley black goat truffle, mobay, grapes, balsamic glaze, accompanied by an assortment of table crackers **12**

Soup of the Moment - Chef Blair's culinary creation prepared fresh using local ingredients **6**

Please inform your server of any food allergies. For parties of 6 or more, a gratuity of 18% will be automatically added to your bill.

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

Fresh Greens

Lauerman House Salad – Chef's blend of organic greens, red onions, carrots, tomatoes, balsamic vinaigrette **5**

Beet Salad – Roasted beets, fresh organic greens, red onions, garlic herb vinaigrette, smokey blue crumbles, grilled baguette **9**

Champagne Salad – Currant berries tossed in fresh organic greens, red onions, champagne vinaigrette, candied walnuts, and topped with chevre **8**

Walnut Crusted Brie – Door County cherry fig compote, Chef's blend of organic greens, fresh raspberries, and apple smoked bacon lardons **9**

Land

Boar Chateaubriand – Herb crusted wild boar, creole Rewarewa honey demi, sautéed apple smoked bacon and mustard greens, cheddar grits, and topped with a marionberry compote **6oz 28**

Wagyu Filet – Mishima Ranch Wagyu beef, verjus demi, manchego potato puree, braised beets, and finished with pumpkin seed oil **6oz 25**

Veal Osso Bucco – Veal shank braised in white wine, aromatic root vegetables, French white grape verjus, served over cepe mushroom risotto, and finished with roasted pumpkin seeds **10oz 26**

Carnard – Chestnut honey glazed moulard duck breast, sautéed Field & Forest mushrooms with French truffle liquor, spinach medley, and roasted potatoes **8oz 25**

Pasta Primavera – House-made fettuccine, with a medley of seasonal vegetables, topped with a porcini mushroom cream sauce **16**

Sea

Branzino – Whole Mediterranean sea bass, lemon beurre blanc, classic pesto with pine nuts, creamy polenta with a sautéed spinach medley **26**

Tilapia – Shrimp stuffed tilapia topped with saffron cream sauce and roasted red pepper coulis, rice pilaf, and sautéed zucchini and squash **22**

Paella – House-made Spanish chorizo, Norsk Farm chicken, mussels, lobster tail meat, Field & Forest mushrooms, peppers, peas, saffron rice, fresh cilantro, and basil **24**

Sweets

Chocolate Mint Cake – House-made mint ice cream with a brownie and chocolate ganache **9**

Gingerbread Brandy Trifle – Gingerbread cake, sparkling wine mascarpone and black tea infused brandy syrup, topped with crystallized ginger **7**

House-made Ice Cream Cup Trio – Eggnog, mint chocolate and mocha ice creams accompanied by chocolate madeleines **6**