

THE MADISON CLUB

WINTER 2012



SEASONAL SMALL PLATES

BRIOCHE GRILLED CHEESE

Local cheese blend, pear mustard • 4

WARM SMOKED WHITEFISH BLINI

Lemon caper brown butter, crème fraîche, hardboiled egg • 6

With local trout caviar • 15

ROASTED BABY BEETS

Goat cheese panna cotta, kumquat, roasted grape, ancho walnut streusel • 10

SWEET POTATO TORTELLINI

Lavender caraway cream, bacon, fried Brussels sprouts, hickory nut • 12

CHEESE AND CHARCUTERIE

Big Ed; Saxon Creamery, Chevre Au Lait; Carr Valley, Stilton; England, country pate, chicken galantine, bison bresaola • 15

TEMPURA SHRIMP

Endive and apple salad, ponzu, chili aioli, cilantro • 14

LOBSTER SAFFRON RISOTTO

Grilled baby octopus, house prosciutto, squid ink vinaigrette • 17

FEATURES

BISON MEATLOAF

Pommes pont neuf, béarnaise sauce, pickled scallion • 15

STEAK FRITES‡

Grilled Flat Iron steak, roasted garlic mayonnaise, red wine reduction sauce • 18

MADISON CLUB FISH AND CHIPS

Panko encrusted pollock, market vegetable slaw, pommes pont neuf, tartar sauce • 14

KOBE BURGER‡

Black truffle mayonnaise, house-cured bacon, sunny side up egg,

potatoes • 16

Classic grass-fed burger • 11

ARCTIC CHAR‡

Lemongrass infused trout caviar, crispy pork belly, sriracha hollandaise,

roasted heart of palm, butter lettuce, toasted peanut dressing • 30

CRISPY SCALLOP RAMEN‡

Morel noodles, miso broth, braised pork, ramp kimchee, scallion, quail egg • 32

MISTY VIEW KOBE BEEF‡

Potato puree, kale, braised shallot, jus trance • *market price*

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house made dressings may contain raw egg.

The Madison Club
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www.madisonclub.org
Executive Chef Daniel Fox
Chef de Cuisine Andrew Wilson