

Member Appreciation Week

DINING MENU - SEPTEMBER 2019



First Course (choice of)

HYDROPONIC BUTTERHEAD SALAD

House bacon, herb marinated cherry tomatoes, Carr Valley Pentacreme Blue, shaved red onion, tarragon, honey French dressing

SMOKED HEIRLOOM TOMATO SOUP

Aged cheddar crisp, grilled shrimp, cilantro oil

HEIRLOOM TOMATOES

“Dukes” Mayo, buttered breadcrumbs, basil, sea salt, calamari

Second Course (choice of)

HERB ROASTED CHICKEN

Marinated galaxy tomatoes, eggplant puree, herb feta, arugula, chili roasted zucchini, lemon jus

GRILLED FLAT IRON STEAK‡

Ancho mezcal sauce, “street” smashed fingerling potatoes, grilled summer squash and peppers, toasted sesame

PAN SEARED SALMON

Black currant dashi, roasted Chanterelles and Chicken of the woods, scallion, radish, carrot, Togarashi

Third Course (choice of)

APRICOT CRÈME BRÛLÉE

Pistachio shortbread, Door County cherry sauce

CLASSIC ELMER'S SUNDAE

Sassy Cow vanilla ice cream, dark chocolate pecan candy shell, Chantilly cream, brandied cherry

BEIGNETS

Cranberry caramel, white chocolate anglaise, cinnamon sugar



THE MADISON

C L U B

‡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. Chili aioli, garlic aioli and Caesar dressing contain raw egg.