



THE MADISON CLUB

New Year's Eve Tasting Menu

FIRST COURSE

BROWN BUTTER BAKED OYSTERS

Hot Merguez dressing, tomato-herb aioli, spinach

OR

WINTER SALAD

Frisee, baby kale, candied pecans, Glacier Blue cheese, Gewürztraminer poached pears, cranberry-cider vinaigrette

SECOND COURSE

SAFFRON CIOPPINO

Grilled sourdough, pickled vegetable butter

THIRD COURSE

KING CRAB

Crab butter, Meyer lemon, Pleasant Ridge Reserve biscuit

INTERMEZZO: WISCONSIN CRANBERRY SORBET

FOURTH COURSE

LEMON PEPPER SMOKED STURGEON

Maple-bourbon glazed foraged mushrooms, alliums, celery root risotto, gremolata

OR

GRILLED BEEF FILET‡

Conifer pesto, truffle new potatoes, SarVecchio, roast tomato puree

FIFTH COURSE

GERMAN CHOCOLATE TORTE*

Coconut ice cream, bourbon cherries, coffee caramel

OR

CHEESE BLINTZES*

Suzette sauce, vanilla ice cream, blood orange supremes

‡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 under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.

*Gluten-free.

Happy New Year! We hope you enjoy our New Year's Eve Tasting Menu!