

THE WHISTLING SWAN INN & RESTAURANT

4192 Main St. Fish Creek, WI 920-868-3442

www.whistling Swan.com

The Whistling Swan supports local farms.
Tonight's menu features

Sunset Farm - Brussels, WI

Red Barn Family Farms - WI

Renaissance Farms - WI

Ledgeview Gardens - Ledgeview, WI

Authentic Feather Farm - Forestville, WI

Carmon's Garden - West Jacksonport, WI

Kuene Farms - Seymour, WI

Hyline Orchard - Fish Creek, WI

Twin Elm Farms - Pulaski, WI

STARTERS

Roasted cauliflower soup

chai crème fraîche 7

Grilled romaine salad

shallot marmalade, preserved tomato,
kalamata olives, rosemary vinaigrette 8

Winter vegetable salad

turnip, carrots, beets, arugula,
pickled ginger, cashew butter 8

Grilled octopus - kimchi, diakon, pears 10

Bowl of pickles - housemade, sweet, sour 4

Pork belly taco - fried brussels sprouts, red onion 3

Potato chip pie - arugula vinaigrette 6

ENTREES

Mahi mahi roasted in butter

sweet potatoes, brussels sprouts,
butternut squash, hazelnuts, tarragon 26

Grilled cauliflower

braised red cabbage, wild rice,
turnips, arugula, curried carrots 18

Roasted duck breast

goat cheese creamed spinach,
yukon gold potato, fig preserve, turnip 28

PASTA

02/04/12

Braised rabbit ravioli

shiitake mushrooms, collard greens, bacon 12

Carbonara

spaghetti, chorizo, deep fried egg, parmesan 12

Herb gnocchi

grilled shrimp, sage, pumpkin 12

WISCONSIN CHEESES

Hook's 5 year cheddar - apple marmalade 5

Carr valley coco cardona - fig preserve 5

Roth käse gran queso - roasted garlic de leche 5

Crocker hills blue - beet chutney 5

Carr valley crema kase - squash chutney 5

Grilled pork chop

black lentils, mole,
apples, kohlrabi 25

Grilled hanger steak

farro, parsnips, bok choy,
pumpkin seeds, miso almond milk 25

Grilled beef tenderloin

beets, celery root, oyster mushrooms,
pistachio polenta, black pepper jus 34

An 18% gratuity will be added to all parties of 8 or more. reservations are strongly suggested.
In compliance with state and federal health regulations the Whistling Swan is obligated to advise the public that eating raw fish or animal products can result in a health risk. Menu items and prices subject to change upon availability.
thank you

DESSERT

Chocolate mousse

crème anglaise, orange, crepe cracker 8

Yogurt panna cotta

apple marmalade, walnuts, mint 8

Pear poached in brown butter

lemon curd, milk jam, pistachio 8

DESSERT WINE

Dessert Wine...

Nivole Moscato D'Asti Piedmont Italy 2009 375 ml	25.50
Pacific Rim Riesling Vin de Glacière 2007 375 ml.....	7.50 30.00
Chateau Fontaine Sauternes France 2008 375ml.....	9.00 36.00
Tokaji Aszú Hungary 5 Puttonyos 2006 500 ml	13.00 66.50

Port...

Trevor Jones Boots Barossa Dessert Wine.....	5.00
Warre's Heritage Ruby Porto.....	5.00
Croft Distinction Special Reserve Porto.....	5.00
Fonseca Bin #27 Reserve Ruby Porto	6.00
Taylor Fladgate LBV Porto 2003	7.00
Taylor Fladgate 10 Year Tawny Porto	8.50
Drysack Sherry 15 Year Oloroso	9.00
Taylor Fladgate 20 Year Tawny Porto	12.00

COFFEE & TEA

Luna Coffee.....	2.75
Decaf Luna Coffee	2.75
Tiger Spice Chai Tea	3.00
Rishi Chamomile Medley Tea (noncaf).....	3.00
Rishi Peach Blossom White Tea.....	3.00
Rishi Emerald Lily Green Tea.....	3.00
Rishi Scarlet Red Tea.....	3.00
Rishi Black China Breakfast Tea	3.00

SODA, JUICE & SPARKLING WATER

Baumeister Cherry Soda.....	3.00
Baumeister Root Beer.....	3.00
Pepsi	2.50
Diet Pepsi.....	2.50
Sierra Mist.....	2.50
Iced Tea.....	3.00
Orange Juice.....	3.00
Lemonade.....	3.00
San Pellegrino Sparkling Mineral Water (500ml)	2.50
Acqua Panna Spring Water (500ml).....	2.50

Wednesday & Thursday Special 3 course dinner \$30

choose a soup or salad

Any soup or salad off the menu

choose an entree

Mahi mahi roasted in butter

sweet potatoes, brussels sprouts,
butternut squash, hazelnuts, tarragon

Grilled cauliflower

braised red cabbage, wild rice,
turnips, arugula, curried carrots

Braised rabbit ravioli

shiitake mushrooms, collard greens, bacon

Grilled pork chop

black lentils, mole,
apples, kohlrabi

choose a dessert

Any dessert off the menu

HINTERLAND BEER

Hinterland Pale Ale (14oz)4.75
Dark golden hue. Husky grain aromas with
floral hop accents.

Hinterland Pub Draught (14oz)4.75
Golden color. Creamy english ale infused
with nitrogen.

Hinterland Amber Ale (14oz)4.75
Deep amber color. Clean roasty, slightly
caramel taste.

Hinterland IPA (14oz)4.75
Crisp, robust and heavily hopped.

Hinterland Winterland (14oz)4.75
Opaque, deep brown to black color. Rich
roasted malt flavor. Generous hop
bitterness and aroma. Reminiscent of
a porter or stout with surprising juniper berry finish.

Hinterland Luna Stout (14oz)4.75
Opaque, black, brewed with special blend of
luna coffee. Very rich, bold and delicious.

OTHER BEER

Miller lite 12oz Bottle.....	3.00
St. Pauli Girl N/A 12oz Bottle.....	3.00