

BADGER WINE DINNER TASTING MENU

COURSE ONE

wagyu beef tartare* GF
smoked yolk / cornichon / pickled mustard seed /
fondant potato / caviar

COURSE TWO

charred asparagus V/GF
bernaise / mojama / olive oil / chive

COURSE THREE

octopus
panca bbq / jalapeno emulsion /
puffed quinoa / patatas bravas / kumquat

COURSE FOUR

lamb ribs* GF
green chermoula sauce / honey / fava beans /
shaved pecorino / mint

COURSE FIVE

coal warmed strawberries V
young spruce / whipped cream / juniper crackers

A S H
HEARTH  AND BAR

BADGERliquor
wine and spirits

GF = gluten free,  = vegetarian, VG = vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions