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Thursday December 6th 20[REDACTED]

**FORAGER | CHEF Alan Bergo bringing...
A Taste Of the Wild to Our Table!**

Hen of The Woods Latkes / Caramelized Allium Sour Cream
Dried Snowsweet Apple / Smoked Pheasant Salad / Fermented Cranberries
Cabbage and Milwaukee Rice Fritters with Gruyere and Corned Lamb

Leccinum Mushroom Sourdough Rolls / Whipped Brick Cheese / Wild Onion Scapes
Cremant de Bourgogne Rose, Louis Bouillot, France

Shrimp Bisque / Shrimp Salad / Black Trumpet Mushrooms
Sancerre, Jean-Paul Balland 2017, France

Buttercup Squash Agnolotti / Bitternut Hickory Cream / Shagbark Nuts / Birch Syrup
Beringer Knights Valley, Cabernet Sauvignon 2016, Sonoma, California

Lamb Heart Sausage / Fermented Root Vegetables / Wild Caraway / Horseradish
Piattelli Malbec Grand Reserve 2016 Grand Reserve Jeroboam, Argentina

Icelandic Lamb Ballantine / Tkemali / Burdock / Cake of Horseradish Greens
Piattelli Malbec Grand Reserve 2016 Grand Reserve Jeroboam, Argentina

Lamb Broth / Elm Samaras

Caramelized Pumpkin Bread / Sour Plums / Mascarpone / Candied Black Walnut /
Heirloom Popcorn
Spruce Posset / Wild Blueberries
Sauternes, Lions de Suduiraut 2014, France

Mignardise

Chef Alan Bergo
www.foragerchef.com
Instagram @alanbergo

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