

PLATED DINNER

All entrées include choice of soup or salad, chef selected medley of fresh seasonal vegetables, dessert, dinner rolls with butter, regular and decaffeinated coffee, herbal tea, iced tea or milk

SOUPS

Tuscan roasted tomato & garlic emulsion with chive cream
Torn organic chicken, thyme broth and pasta
Grilled steak and parsnip broth
Brandied Vidalia onion broth with Gruyère crouton
Cream of wild mushroom and rice

SALADS

HILTON SALAD

Seasonal greens, frisée, radicchio, spiced walnuts, Wisconsin bleu cheese, pickled red onion, grape tomatoes, crisp cucumber, popcorn shoots, white balsamic vinaigrette

RUSTIC CAESAR

Romaine lettuce, shaved Parmesan, fresh garlic croutons, cracked black pepper, sundried tomatoes, house made creamy Caesar dressing

GARDEN SALAD

Fresh baby greens, shaved carrots, cucumbers, plum tomatoes, fresh mozzarella, aged balsamic vinaigrette

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Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ENTRÉES

ROASTED SIRLOIN OF BEEF

Cajun rub, poblano chimichurri, roasted corn and purple potato mélange, cilantro cream

FOUR PEPPER SEARED NY STRIP STEAK

Torn Brussels sprouts with crispy bacon, roasted carrot puree, horseradish smashed red potatoes, brandied peppercorn sauce

BRAISED BEEF SHORT RIB

Sweet cipolinnis, potatoes lyonnaise, roasted mushroom gremolata, natural jus

DOUBLE CUT PORK LOIN CHOP

Kale and brown butter spaetzle, mango pepper relish, red currant mustard glaze

ROASTED CHICKEN BREAST

Fennel and roasted artichoke, root vegetable puree, rosemary and caramelized shallot mashed yukon gold potato, white wine tarragon chicken jus

LEMON AND CRACKED PEPPER CHICKEN SCALLOPINI

Mango caper relish, salt roasted beets, Thai basil and toasted almond pesto, toasted coriander beurre blanc

GOAT CHEESE, WALNUT, AND SPINACH STUFFED CHICKEN

Wild rice soubise, citrus slaw, cherry molasses, brown butter cream

CITRUS AND HERB SMOKED WILD SALMON

Mediterranean orzo, toasted rosemary almonds, artichoke salsa, gingered yellow pepper coulis

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ENTRÉES

ROASTED ARCTIC CHAR

Saffron toasted couscous, red quinoa, roasted eggplant tahini, fried chickpeas, masala spiced tomato glaze

WILD CAUGHT ALASKAN HALIBUT

Roasted pearl potato salad, chorizo, mango scallion marmalade, smoked paprika cream

SEARED BEEF TENDERLOIN FILET

Tarragon mustard crust, smoked bacon, and yukon gold potato colcannon, spring onion and mushroom gremolata, Béarnaise cream

BEEF TENDERLOIN Tournedos

Butternut squash risotto, rosemary-sweet potato purée, bacon-orange jam, roasted tomato, and sauteed Brussels sprouts

UPGRADE ANY ENTRÉE TO MAKE IT A DUET:

Seared Chicken Breast

Salmon

2 Jumbo Shrimp

2 Scallops

*Chef to select sauce to accompany chosen entrée

VEGETARIAN OPTIONS

(All can be prepared vegan and gluten free)

TOASTED QUINOA STUFFED EGGPLANT

Grilled asparagus, charred tomato, and saffron coulis, grilled scallion, mushroom salsa

FLASH FRIED GARAM MASALA SPICED TOFU

Coconut curry, minted basmati, oyster mushrooms, bell pepper mélange, toasted cardamom

BHUTANESE RED AND WILD RICE SOUBISE

Truffled asparagus and grapefruit, black pepper honey toasted almonds, gingered yellow pepper coulis

LEMONGRASS AND SPRING ONION NOODLE BOWL

Rice noodle, burnt ginger-scallion broth, snap peas, Shiitakes, pickled carrot, and radish

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