

# *The Lauerman House Restaurant*

## **Starters**

*Chorizo and Fontina Stuffed Arancini, Breaded Rissoto Fritters Served with Warm Marinara ..... \$6*

*Bourguignonne Escargot, Snails Roasted in Creamy Garlic and Herb Butter..... \$10*

*Moules-Frites, Classic Mussels Marinière with White Wine and Garlic, Black Pepper Fries, Aioli ..... \$9*

*Wisconsin Artisan Cheese Platter, A selection of Award-Winning Carr Valley Cheeses ..... \$12*

## **Soup**

*Georgia Style Brunswick Stew, A Classic from the Deep South, Stewed Beans, Tomatoes, Rabbit and Pork, Seasoned with Fresh Herbs and Garlic.....\$6*

*Soup De Jour, The Chef's Selection of Fresh Ingredients..... \$5*

## **Salad**

*Pomodori al Forno, Dressed Arugula, Aged Goat Cheese, Roasted Roma Tomatoes, Crostini ..... \$6*

*Add a serving of Petite Filet, Salmon, or Shrimp for an additional.....\$6*

*Frisée Lyonnaise, Soft Poached Egg\*, Warm Bacon Vinaigrette ..... \$7*

*Salad Niçoise, Bibb Lettuce with Frisse, Hard Boiled Egg, Haricots Vert, Tuna Confit, Niçoise Olives,  
Cherry Tomatoes ..... \$10*

## **Land**

*Cassoulet of Flageolet Beans and Boudin Blanc, Served with Duck Leg Quarter Confit ..... \$20*

*Filet Mignon, 8oz. Beef Filet, Duchess Style Potatoes, Wilted Spinach with Garlic and Lardons ..... \$24*

*Jerk Rubbed Beef Skirt Steak, Potato Hash with Onions and Herbs, Bourbon Glaze ..... \$18*

*Domestic Lamb Osso Bucco, Cardamom Sweet Potato, Wilted Spinach with Garlic and Lardons ... \$23*

*Vegetable Pasta Marinara, Fresh Penne Pasta, Garlic Sautéed Market Vegetables, Sweet Basil ..... \$14*

## **Sea**

*Shrimp and Grits, Jumbo Gulf Shrimp, Stone Ground Georgia Grits, Cilantro-Creole Stew, Puff Pastry .... \$14*

*Seared Atlantic Snapper, Creamy Basil Risotto, Roasted Roma Tomatoes, Beurre Blanc ..... \$20*

*Salmon en Papillote, Poached Salmon with White Wine and Fresh Aromatics, Served with Saffron Rice .... \$18*

*Seafood Fra Diabolo, Gulf Shrimp, Atlantic Snapper, Marinara, Bell Peppers, Tossed in Fresh Linguine ..... \$20*

## **Dessert**

*Lemon Curd Trifle, Layers of Fresh House Made Lemon Curd, Fluffy White Cake, Fresh Whipped Cream ...\$6*

*Molton Chocolate Cake, Warm Chocolate Ganache, Vanilla Sabayon .... \$7*

*Lingonberry Clafoutis, Wild Swedish Lingonberries, Creamy Vanilla Custard, Served with Sabayon Sauce...\$6*

*Raspberry Mousse Champagne, Light and Delicious \$5*

**Please inform your server of any food allergies.**

**For Parties of 6 or more, a gratuity of 18% will be automatically added to your bill.**

**Ask your server about upcoming special events.**

**\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of illness.**