

The MENU

APPETIZER

Gougeres

savory choux pastry filled w. choice of spinach & artichoke, beer cheese or trout dip.

Bacon Wrapped Dates

goat, blue cheese & roasted red pepper sauce stuffed medjool dates wrapped in thick cut bacon

Spanakopita

savory spinach pie in flaky phyllo dough w. creamy feta

SOUP

New England Clam Chowder

Shrimp bisque topped w. tempura shrimp

Tomato Bisque

SALAD

Frisee

w. bacon lardons, shallot & sherry vinaigrette, poached egg & grilled croute

Beet

roasted beets w. goat cheese, arugula, candied pecans & citrus vinaigrette

ENTREE

Pan-Seared Pork Chop

w. apple & cider sauce, sweet potato mash w. gouda & frenched beans w. almonds

Seared Salmon

atop butternut squash risotto w. herb pistou

Braised Short Ribs

w. red wine gastrique atop chive & brie whipped potatoes

DESSERT

Pecan Pie a la mode

w. Noble Brothers Vanilla Bean Custard

Pumpkin Pie Cheesecake

w. cranberry chutney & fresh cream

Chocolate tart

w. raspberry & gold leaf

Vegetarian accommodations available



Make our Dining Room yours!

Host your own private dinner party in *The Dining Room* at Halverson House. Create your own "Chef's Menu" for your guests by making 1 selection from each course and let Chef Kevin & our staff treat you & your closest friends to a special, intimate night to remember. Great for holiday parties, client dinners, girl's night or couples parties.

includes 3 hours of use & NO Rental fee!

\$100/pp

+\$25/pp for drink pairings

up to 12 guests

You can even spend the night!

add an overnight stay to your rental & enjoy an extended time together with friends playing games, enjoying an after dinner drink or just relaxing in the *Comfortable Elegance* of Halverson House.

\$300/room or \$1,000/four rooms

up to 4 guest rooms

includes chef's brunch

4p Check in; 11a Check out

Call to schedule 262.706.3414

Minimum \$600 rental (combination of dinner and/or stay package(s))

20% Gratuity added to dinner total

based on availability

Chef Kevin Baumann
Halverson House