

# THE WISCONSIN ROOM

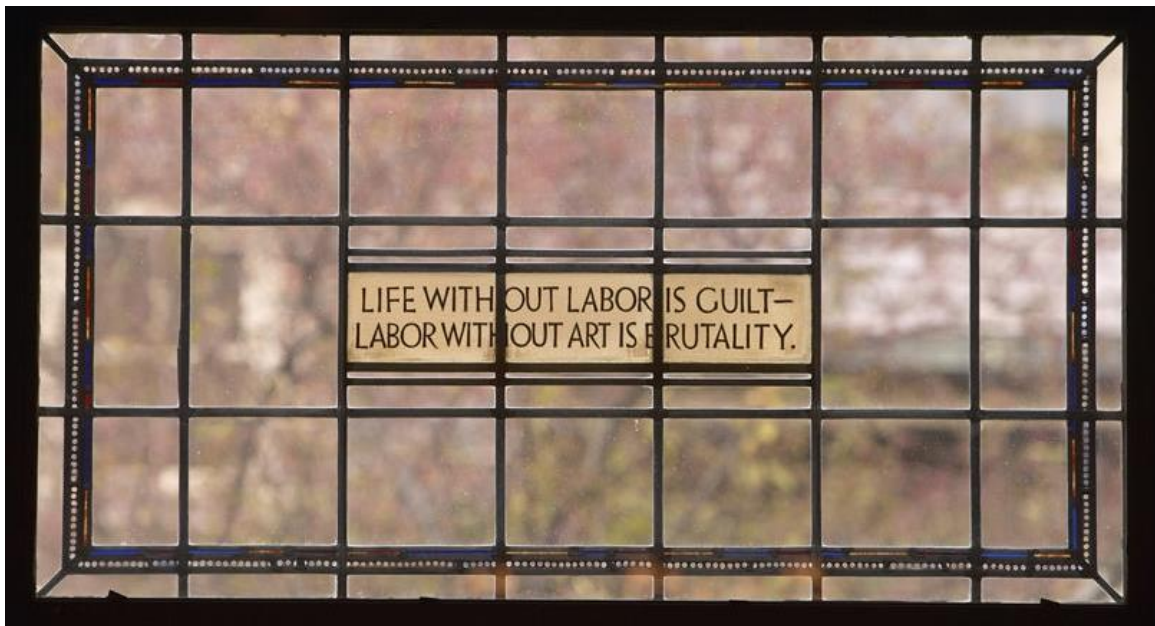
To dine in The Wisconsin Room is to savor history as well as fine food. In 1918, Walter J. Kohler built The American Club® to house young men who immigrated from Europe and found work at the Kohler Co. to build some savings before they brought their families across.

In this room, they ate their meals surrounded by the music of their generation.

In the 1940's, when the "dining hall" became The Wisconsin Room, two tapestries were commissioned by Walter's sisters that now hang on the north and south walls. One depicts the ethnic groups of Wisconsin, and the areas where they settled. The Indian chief represents Walter J. Kohler, who was made an honorary chief during his tenure as governor while he also served as President of Kohler Co. and is depicted accordingly.

At the west end are three stained glass windows, one with a replica of the Kohler Co. medallion and its inscription, "He who toils here hath set his mark".

John Ruskin's quotation on the right window,  
"...Life without labor is guilt, labor without art is brutality,"  
reflects the Kohler belief through the generations that everything produced,  
be it a product or service, must be done in an artful way.



This backbone of Wisconsin heritage features cuisine focusing on "farm fresh" ingredients simply prepared. Enjoy seasonal selections of the finest meats, fish and produce the region has to offer in this elegant and historic setting. The menu is a nod towards sustainable practices and the best the season has to offer.



## Starters

<b>Summer Puree of Eggplant Soup</b> <i>veg</i> roasted bell pepper, local feta, smoked pine nut, olive oil crostini	<b>12</b>
<b>Bone Broth &amp; Dumplings</b> <i>df, nf</i> chicken consommé, bone marrow dumplings, fava bean, chili, lime, basil	<b>14</b>
<b>Baby Greens &amp; Herbs Salad</b> <i>gf, df, nf, veg</i> Champagne vinaigrette	<b>11</b>
<b>Bibb Lettuce Salad</b> <i>gf, veg</i> cherries, cucumber, almonds, goat cheese, Champagne agro-dolce, crème fraîche, basil	<b>13</b>
<b>Local Farm Goat Cheese Tart</b> <i>nf, veg</i> baby zucchini, patty pan, petite lettuce, lemon-ginger vinaigrette, dill	<b>18</b>
<b>House-Cured Great Lakes Salmon</b> <i>gf, nf</i> fennel, smoked heirloom tomato, Wisconsin burrata, ginger, jalapeno, celery leaf	<b>17</b>
<b>Pan-Roasted Sea Scallops</b> <i>gf, nf</i> nectarine, cucumber, avocado, Fresno, ginger, basil	<b>22</b>
<b>Seared Duck Foie Gras</b> <i>gf</i> plum, corn puree, sesame seed, coriander, black pepper, spiced duck glaze	<b>24</b>

*gf-gluten friendly veg-vegetarian df-dairy free nf-nut free*

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.



## Entrées

<b>House-Made Potato Gnocchi</b> <i>nf, veg</i> chanterelle mushrooms, grilled sweet corn, cherry tomatoes, tarragon, shallot butter	44
<b>Risotto</b> <i>gf, nf</i> rock shrimp, summer squash, black truffle, parmesan, alpine butter, lemon, parsley	46
<b>Pan-Fried Walleye Pike</b> <i>gf, nf</i> grilled summer beans, tomato vinaigrette, pancetta crudo, heirloom red corn polenta sauce, saffron, mint	38
<b>Almond-Crusted Halibut</b> zucchini, plum, yellow squash puree, radish, mustard seed vinaigrette, lime, basil, chive	54
<b>Pan-Roasted Amish Chicken Breast</b> <i>gf, nf</i> sweet corn, bell pepper, andouille, Fresno, chardonnay cream, thyme, chicken jus reduction	38
<b>Grilled Wisconsin Meadows Pork Tenderloin</b> <i>gf, nf, df</i> marble potatoes, chorizo, apricot, cucumber, smoked pepper puree, sweet sherry vinaigrette, mint	46
<b>Pan-Roasted 8 oz. Beef Tenderloin Steak</b> <i>à la carte gf, nf</i> brown butter, rosemary, Cabernet demi-glace	54
<b>Grilled Lamb Sirloin Chops</b> fresh figs, fava bean, green olive, local sheep cheese, Sardinian couscous, sesame seed, basil, Chianti agro-dolce	52

## Sides

<b>Roast Fingerling Potatoes</b> <i>gf, df, nf, veg</i> - roasted garlic, lemon, parsley	8
<b>Sautéed Wild Mushrooms</b> <i>gf, df, nf, veg</i> - shallots, garlic, thyme	9
<b>Sautéed Summer Beans</b> <i>gf, df, nf, veg</i> - shallots, lemon, basil	8
<b>Roasted Summer Squash</b> <i>gf, df, nf, veg</i> - garlic, chili flake, mint	8