

THE WISCONSIN ROOM

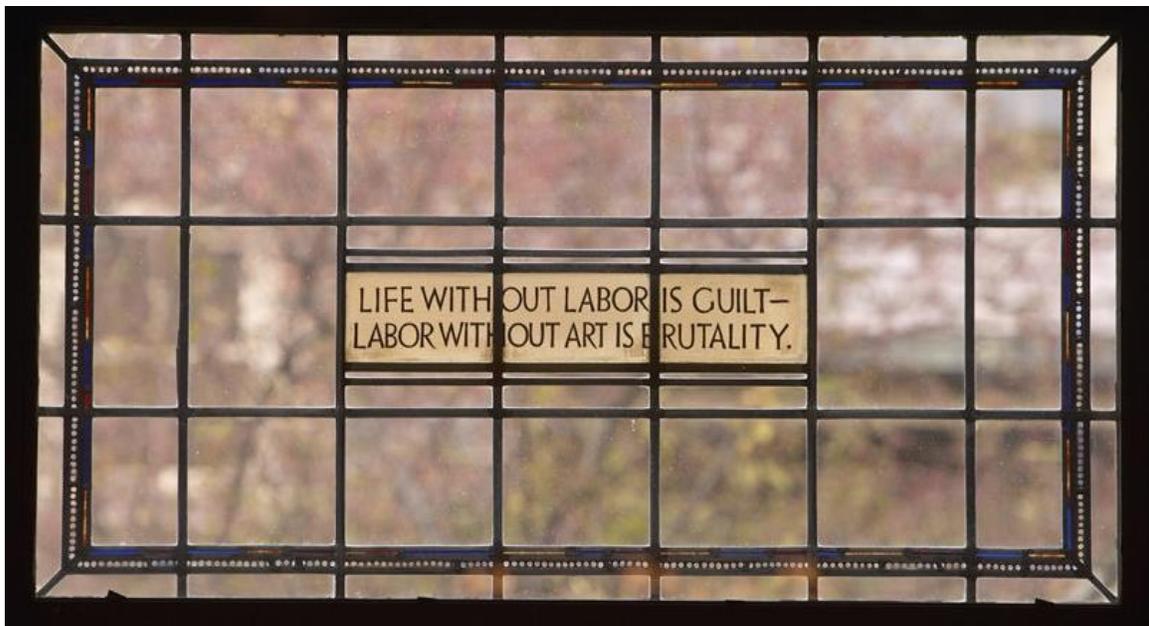
To dine in The Wisconsin Room is to savor history as well as fine food. In 1918, Walter J. Kohler built The American Club® to house young men who immigrated from Europe and found work at the Kohler Co. to build some savings before they brought their families across.

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

Puree of Parsnip and Local Apple Soup <i>gf, veg</i> celery, apple, Marcona almonds, rosemary, brown butter	11
Chicken Consommé <i>df, nf</i> lemongrass, ginger, bone marrow dumplings, red chili, lime, basil	12
Baby Greens & Herbs Salad <i>gf, veg, df, nf</i> parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette	10
Bibb Lettuce & Blue Salad <i>gf</i> roasted autumn squash, walnuts, Roth Käse Buttermilk Blue cheese, bacon lardons, buttermilk dressing, mint	12
Roasted Tri-Color Baby Carrots <i>gf, veg</i> arugula, hazelnuts, horseradish ricotta, dill, caraway croutons, cider reduction	13
Yellowfin Tuna Carpaccio <i>gf, df</i> juniper-chili crust, shaved fennel, red currants, pine nuts, pickled habanero aioli, basil	16
Coriander-Crusted Great Lakes Whitefish <i>gf, df, nf</i> blood orange, endive, celery, chickpeas, Castelvetrano olives, The American Club Garden - smoked heirloom tomato preserves	16
Seared Cardamom-Spiced Foie Gras <i>gf, df</i> baby beets, frisée, pumpkin seeds, vanilla vinaigrette, rhubarb agrodolce	24

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

- Grilled Hen of the Woods Mushrooms** *gf, veg, df, nf* 29
heirloom corn polenta, poached duck egg, roast acorn squash, radicchio
- Black Truffle Carnaroli Risotto** *gf, veg* 39
fresh black Périgord winter truffle, celery root, roasted hazelnuts,
Parmigiana Reggiano, alpine butter, celery leaf, sage
- Grilled Plymouth Springs Rainbow Trout** *gf, nf* 30
roasted cauliflower, apricot, Cerignola olive, chili, garlic, anchovy, lime,
pumpnickel, chive, cauliflower puree
- Alaskan Halibut** 44
almond-crusted halibut, kohlrabi, local apple, fennel, radish, lemon,
mint, onion soubise, Balsamico di Modena
- Sesame-Crusted Pan Roasted Amish Chicken Breast** *nf* 29
butternut squash puree, Tuscan black kale, fregola sarda,
Prosecco-hydrated golden raisins, fried capers, braised red pearl onions, sage
- La Belle Farms Moulard Duck Breast** *gf, df, nf* 42
braised red cabbage, endive, quince, smoked cannellini bean puree,
dark chocolate, rosemary, roast duck jus
- Szechuan Peppercorn-Seared Beef Tenderloin** *gf, df* 54
roasted baby carrots, parsnip and salsify, ginger, coriander,
pink peppercorns, rice vinegar gastrique, basil,
five-spice Burgundy demi-glace
- Mushroom-Crusted Venison Loin** *gf, nf* 48
celery root puree, braised Treviso, saffron poached pears, nepitella,
black trumpet mushrooms, huckleberries, Valpolicella-juniper venison jus

Sides

- Roasted Fingerling Potatoes**-roasted garlic, lemon, parsley *gf, df, nf* 8
- Sautéed Wild Mushrooms**-shallots, garlic, thyme *gf, df, nf* 9
- Roasted Cauliflower**-toasted cumin, lime, mustard oil *gf, df, nf* 8
- Sautéed Kale**-garlic, chili flake, lemon *gf, df, nf* 7
- Cider-Glazed Baby Carrots**-dill, caraway, horseradish *gf, nf* 8