

Tapawingo

Chef's Tasting Menu

Executive Chef Tom Kaszubowski

Amuse Bouche

Carrot coconut soup, apple salad, frisee

Duval-Leroy, Champagne, Paris N.V.

Pan-Roasted Foie Gras

Grape mostarda, toasted brioche, golden raisin-banana chutney, macadamia nuts, maple gastrique

Rudolf Muller, Eiswein, Germany 2004

Local Apple and Pear Salad

Crispy pancetta, hard boiled egg, frisee, arugula, peppered walnuts, warm maple sherry dressing

Left Foot Charley, Riesling, Old Mission Peninsula, Michigan 2007

Pan Seared Great Lakes Walleye

Brown butter whipped potatoes, warm heirloom tomato salad, bacon, leeks, saffron sweet corn sauce

A to Z, Chardonnay, Oregon 2006

Green Apple Sorbet

Bacon-wrapped Aspen Hill Rabbit Loin

Creamy spaetzle with grainy mustard, braised red cabbage, baby carrots, herb infused jus

Adelsheim, Pinot Noir, Elizabeth's Reserve, Willamette Valley, Oregon 2006

Leelanau Raclette

Herb cracker, candied nuts, fresh seasonal fruit and berries

Paso Creek, Merlot, Paso Robles, California 2005

Caramel Mousse Pear Gâteau

Vanilla crème anglaise, poached pear

Mignardise

Eighty-five dollars

Matching wine package sixty-five dollars

The Tasting Menu is designed for Entire Table Participation

Owner Chef Harlan Peterson
Executive Chef Tom Kaszubowski Sous Chef Ben Sylvester
Website: www.tapawingo.net



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