

# BACCHUS – A BARTOLOTTA RESTAURANT

## Small Plates

**Beef Barley Soup** – sautéed root vegetables, herb pistou 11.95

**Fried Brick Cheese** – Widmer's brick cheese, fig compote, balsamic reduction, micro herbs 11.95

**Sea Scallops** – creamy polenta, mushroom frisée salad, black truffle vinaigrette 17.95

**Yellowfin Tuna Tartare** – cucumber-seaweed salad, wasabi tobiko, crispy wontons 13.95

**Crispy Shrimp** – sesame soba noodles, herb salad, sweet chili glaze 12.95

**Curried Mussels** – green papaya, puffed sesame rice chips 14.95

**Seared Foie Gras** – candied kumquat, French toast, quail egg, maple syrup 19.95

**Crispy Sweetbreads** – mushroom bread pudding, golden raisin, roasted garlic jus 15.95

**Braised Pork Cheek** – caramelized onion purée, celeriac slaw, Big Ed's gouda, maple gastrique 14.95

**Veal Ravioli** – spinach, toasted pine nuts, beurre fondue 15.95

**Braised Rabbit Ragout** – pappardelle, locally foraged wild mushrooms, SarVecchio parmesan 15.95

**Ricotta Tortelloni** – Hidden Springs ricotta, arugula pesto, oven dried tomato, prosciutto, garlic breadcrumbs 14.95

## Salads

**Mixed Endive** – port wine poached pear, candied pecans, Dunbarton blue cheese, red wine vinaigrette 13.95

**Roasted Beet** – marinated beets, fried goat cheese curds, baby arugula, chardonnay vinaigrette 13.95

**Spinach** – Poached egg, maple-glazed pork belly, grainy mustard dressing 12.95

## Entrées

**Yellowfin Tuna** – avocado purée, marinated bok choy, white soy glaze 35.95

**Mediterranean Sea Bass** – farinata cake, grilled rapini, demi-sec tomatoes, nicoise olive tapenade 36.95

**Scottish Salmon** – creamed leeks, braised artichokes, Virginia country ham, fingerling potatoes 31.95  
**Sea Scallops** – caramelized cauliflower, spinach, pork belly, veal jus 36.95  
**Venison Loin** – black truffle risotto brussels sprout leaves, red wine sauce 39.95  
**Braised Wagyu Short Rib** – parsnip purée, roasted root vegetables, red wine braised pearl onions, veal jus 38.95  
**Roasted Chicken** – herbed horseradish spaetzle, bacon braised cabbage, lemon thyme sauce 27.50  
**Filet Mignon** – Bourbon peppercorn cream, sautéed mushrooms, potato mousseline 41.95  
**Strauss Free Raised Veal Chop** – baby potato salad, mustard vinaigrette, veal jus 42.95  
**Porterhouse for Two** – potato purée, sautéed mushrooms, garlic spinach 96.50

## Desserts

**Pastry Chef** - – Allie Howard  
**Coconut Mousse** – passion fruit curd, mango pearls, banana sorbet, lime glass 10.95  
**Pana Cotta** – devil's food cake, cocoa nib tuile, tarragon sorbet 10.95  
**Frozen Citrus Sabayon** – lemon pound cake, candied kumquats, fresh orange, honeycomb candy 10.95  
**Lemon Tart** – Meyer Lemon curd, French meringue, candied almonds 10.95  
**Chocolate Molten Cake** – coffee ice cream, caramel anglaise 10.95  
**Seasonal Sorbet** – Daily trio of house-made sorbets 9.95

## Wisconsin Artisan Cheese Selection

**Each Cheese - 6Five Cheese Tasting - 26Ten Cheese Tasting - 45**

Chandoka - LaClare  
Port Salue - Carr Valley  
Cupola - Red Barn Farms  
Dunbarton Blue - Roelli Cheese  
Pleasant Ridge Reserve - Uplands Farm  
The Stag - Deer Creek  
Big Ed's - Saxon Creamery  
Le Cabrie - Montchevre Betin  
Ewe Calf to be Kidding Me - Hook's Creamery  
Six Year Cheddar - Widmer's Cheese Cellars