

# THE WISCONSIN ROOM

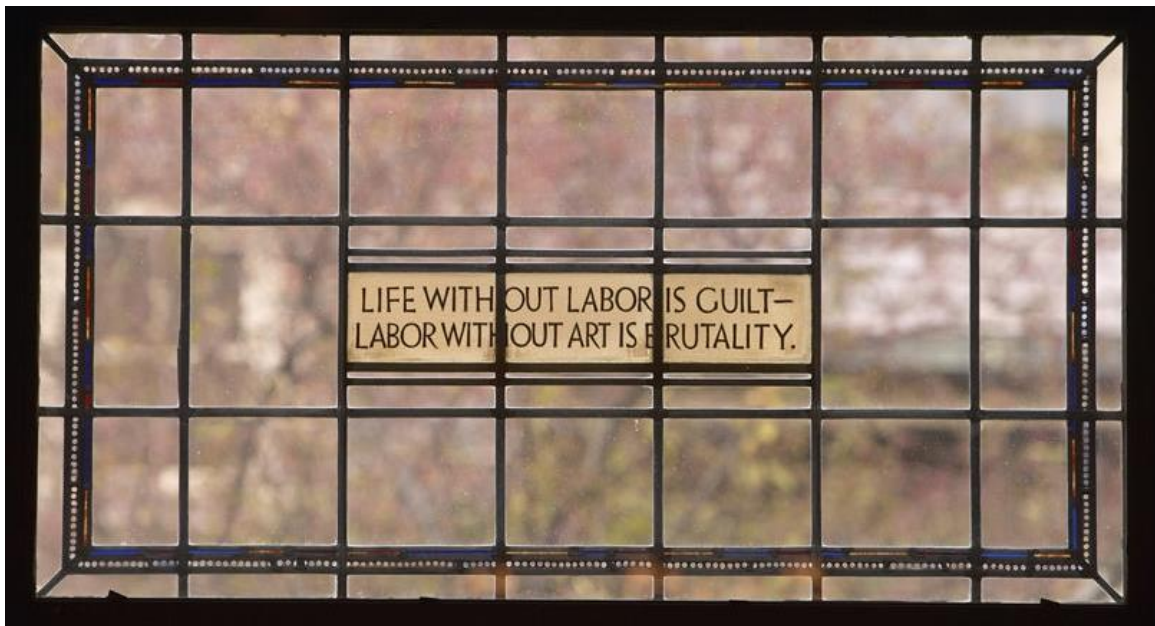
To dine in The Wisconsin Room is to savor history as well as fine food. In 1918, Walter J. Kohler built The American Club® to house young men who immigrated from Europe and found work at the Kohler Co. to build some savings before they brought their families across.

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

- Chilled Puree of English Pea Soup** *gf* **11**  
lemongrass, ginger, leeks, Marcona almonds, prosciutto, parmesan, basil
- Baby Greens & Herbs Salad** *gf/veg* **12**  
parsley, chive, basil, mint, tarragon, dill, Prosecco vinaigrette
- Bibb & Blue Salad** *gf/veg* **12**  
watermelon, Roth Käse Buttermilk Blue cheese, bacon lardons, mint, buttermilk herb dressing
- Heirloom Summer Vegetables Salad** *gf/veg* **16**  
zucchini, cherry tomatoes, summer squash, patty pan, French beans, yellow beans, chanterelle mushrooms, lemon, basil, ricotta fonduta
- Tuna Carpaccio** **18**  
juniper-chili crusts, shaved fennel, red currants, pine nuts, pickled habanero aioli, basil
- Rabbit Terrine** **17**  
rainbow baby carrots, petite greens, sorrel, rhubarb agro-dolce, cardamom, spice rub, pickled mustard seeds, rabbit jus vinaigrette

*gf-gluten friendly veg-vegetarian*

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

## Entrées

<b>Risotto <i>gf/veg</i></b>	<b>27</b>
zucchini, yellow squash, mint, parmesan, pine nut, black truffle	
<b>Plymouth Springs Rainbow Trout</b>	<b>34</b>
snap peas, new potatoes, pea blossoms, pea puree, truffle vinaigrette	
<b>Alaskan Halibut</b>	<b>48</b>
almond crust, celery, endive, red onion, parsley, fava bean puree, anchovy citronette	
<b>Pan-Roasted Maple Chicken <i>gf</i></b>	<b>32</b>
rapini, cipollini onions, Drewry Farms maple, garlic, chili flakes, lemon jus	
<b>Grilled Beef Tenderloin <i>gf</i></b>	<b>55</b>
fingerling potatoes, wilted spinach, roasted garlic, lemon, parsley, mustard oil, Burgundy demi-glace	
<b>Grilled Lamb Loin Chops <i>gf</i></b>	<b>52</b>
nectarine, cherries, plums, ramp bulbs, ramp puree, ramp chimichurri, Pinot Noir demi-glace	

## Sides

<b>Fingerling Potatoes</b>	<b>8</b>
<b>Wilted Spinach</b>	<b>8</b>
<b>Sautéed Wild Mushrooms</b>	<b>9</b>
<b>Grilled Broccoli Rabe</b>	<b>7</b>
<b>Creamed English Peas</b>	<b>8</b>