

# 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

- Wisconsin Bison Carpaccio** *LC* 12  
baby greens, hard-boiled egg, SarVecchio Parmesan cheese,  
brioche croutons, horseradish beet gastrique
- House-Made Gnocchi** *V* 11  
butternut squash, crispy Brussels sprout leaves,  
toasted pecans, maple bourbon glaze
- Forest Mushroom Risotto** *V* 11  
Mascarpone cheese, fried leeks, ver jus reduction

## To Share

- Wisconsin Cheese and Charcuterie Plate** 18  
artisan meats and cheeses, house-made terrine, marinated olives,  
Lakeside Dusseldorf mustard, toasted Pain de Levain
- Artisan Flatbread** *V* 14  
sage pesto, roasted sweet potato, caramelized onions, arugula,  
Emmi-Roth GranQueso cheese

## Market Soup & Salads

- Roasted Butternut Squash Soup** *V* 7  
cranberry bourbon toast, toasted pumpkin seeds
- Panzanella Salad** *V* 11  
arugula, butternut squash, Tuscan sourdough,  
LaClare Farms chevre, white balsamic vinaigrette
- Wisconsin Room Caesar Salad** 9  
romaine, SarVecchio Parmesan cheese, brioche crouton,  
anchovies, tomatoes, Caesar dressing
- Iceberg & Blue** *LC* 9  
Roth Käse Buttermilk Smoked Blue, heirloom cherry tomatoes,  
crispy house-made bacon, creamy herb dressing
- Trusted Earth Market Greens Salad** *S.P.A.* *V* 9  
dried cranberries, beets, baby carrots, hazelnuts, Kallas honey vinaigrette

## Our Local Farmers

Aqua Terra Farms	Kallas Honey	The Garden Micro Greens
Carr Valley Cheese	LaClare Farms Goat Cheese	Torke Coffee Roasting Co.
Chieftain Wild Rice	Niman Ranch Beef	Trusted Earth Farm Produce
Dominion Valley Farm	Rushing Waters Fisheries	Wetherby Cranberry Farm
Emmi-Roth Cheese	Sartori Cheese Co.	Whispering Orchards Apples
JR's County Acre Farm		

### *V* Vegetarian Option

*S.P.A.* Spa Cuisine created naturally lower in calories

*LC* Specifically prepared to have *Low Carbohydrate* content.

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

## Local Fish

<b>Crispy Great Lakes Perch</b>	24
wild mushrooms, fingerling potatoes, roasted tomatoes, paprika aioli	
<b>Arctic Char</b> <small>S.P.A. LC</small>	26
quinoa, spinach, toasted pecans, spaghetti squash, sage vinaigrette	
<b>Rushing Waters Rainbow Trout</b>	24
fennel pork sausage bread pudding, arugula salad, charred lemon beurre blanc	

## Farm to Table

*Supporting Small Family Farms & Inspired by the Seasons*

<b>Three Course Farmer's Tasting Menu</b>	45
<b>Three Course Wellness Menu</b>	42

## Naturally Raised Meats

<b>Braised Beef Short Rib</b>	38
herb whipped potatoes, Brussels sprouts, warm bacon chestnut vinaigrette, rosemary jus	
<b>Grilled Filet Mignon 6 oz.</b> <small>S.P.A.</small>	42
Yukon Gold potatoes Maxine, heirloom cauliflower, sauce béarnaise	
<b>Signature Smoked Niman Ranch Prime Rib 10 oz.</b>	45
sweet potato and gruyere gratin, beer-battered onion ring, warm mushroom salad, horseradish crème fraîche, natural au jus	
<b>Turkey Saltimbocca</b>	28
sage, crispy prosciutto, red bell pepper polenta, crispy green beans, herb pan sauce	
<b>Chili-Spiced Center Cut Pork Chop</b>	32
parsnip purée, house-made chorizo, spinach, pine nuts, golden raisins, apple jus	
<b>Dominion Valley Farm Roasted Chicken</b>	29
carrots, wild mushrooms, heirloom cauliflower, roasted tomatoes, charred carrot purée, thyme-infused chicken jus	