



# WHISTLING SWAN®

INN & RESTAURANT

4192 Main St. Fish Creek WI 54212  
920 868-3442 [www.whistling Swan.com](http://www.whistling Swan.com)



## DINNER

The Whistling Swan supports local farms during the growing season. Tonights menu features:

MacReady Bread Company - Egg Harbor, WI  
Healthy Ridge Farm - Sturgeon Bay, WI  
Flying Tractor Farm - Sturgeon Bay, WI

### STARTERS

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#### Roasted parsnip soup

toasted chestnuts, pea shoots, white truffle oil 10

#### Mixed greens salad

pear, pickled red onion,  
sarvecchio, champagne vinaigrette 12

#### Warm olives

cerignola, arbequina 6

#### Roasted brussels sprouts

sarvecchio, aleppo, lemon \*aioli 10

#### Spaghetti alle vongole

littleneck clams, aleppo, garlic,  
white wine butter broth, bread crumb 16

#### Chicken liver pâté

grilled bread, cornichon, whole grain dijon 14

#### Blue paradise

fig jam, hook's cheese co. 6

#### Goat brie

orange cranberry chutney, la-von 6

#### Montamore

plum jam, sartori cheese co. 6

### DESSERT

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#### Housemade donut sundae

sweet potato ice cream, caramel apples,  
candied walnuts, apple cider syrup, whipped cream 9

#### Mirabelle plum & pear sorbets

cherry syrup, pecans, toasted meringue 9

### ENTREES

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12-08-18

#### Pan roasted red snapper

garlic risotto, grilled radicchio,  
roasted red pepper coulis, scallion oil 34

#### Stuffed poblano peppers

smoked cauliflower, queso fresco,  
pinto bean purée, lime crema,  
micro cilantro, turmeric oil 24

#### Braised rabbit carbonara

housemade fettuccine, peas, pancetta,  
sarvecchio, egg yolk cream, micro radish 30

#### Confit duck leg

parsnip purée, confit potatoes,  
caramelized figs, leek coulis 32

#### Pan roasted pork tenderloin\*

sweet potato and apple hash,  
grilled broccolini, porcini cream, micro radish 34

#### Cheeseburger\*

red rock cheddar blue,  
haystack onions, garlic \*aioli, housecut fries 15

#### Rotisserie prime rib\*

roasted carrots, crushed potatoes,  
beef jus, herb butter 40

#### Chocolate semifreddo

frangelico, dark and white chocolate lace,  
toasted hazelnuts, raspberries 9

#### Round for the kitchen

“Work is the curse of the drinking classes”  
Oscar Wilde 6

An 18% gratuity may be added to all parties of 8 or more. Reservations are strongly suggested. \*Meats ordered rare or medium rare may be undercooked. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, eggs or fish may increase your risk of foodborne illness. \*Our aioli contains raw eggs. Menu items and prices subject to change upon availability. Thank You.

## LIQUID DESSERT

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### Port/Sherry/Vermouth...

Warre's Heritage Ruby Porto .....	5.00
Dolin Vermouth Blanc .....	6.00
Lustau Amontillado Los Arcos Dry Sherry .....	6.00
Blandy's Madeira Malmsey 5 year. ....	7.00
Taylor Fladgate 10 Year Tawny Porto .....	8.50
Ramos Pinto 10 Year Tawny Porto .....	10.00
Taylor Fladgate 20 Year Tawny Porto .....	13.00
Ramos Pinto 20 Year Tawny Porto .....	18.00

### Dessert Wine...

O'Reillys Irish Cream .....	5.00
Chateau La Fleur D'OR Sauternes France 2013 .....	11.50 46.25
Tokaji Aszú Hungary 5 Puttonyos 2013 500 ml .....	14.00 71.50
Buscassé Pacherenc-du-vic-bilh 2011 500ml .....	14.00 71.50

## COFFEE & TEA

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Luna Coffee .....	2.75
Decaf Luna Coffee .....	2.75
Tiger Spice Chai Tea .....	3.00
Rishi Chamomile Tea (noncaf) .....	3.00
Rishi Peach Blossom White Tea .....	3.00
Rishi Jade Cloud Green Tea .....	3.00
Rishi Scarlet Red Tea (noncaf) .....	3.00
Rishi Blueberry Rooibos (noncaf) .....	3.00
Rishi Black China Breakfast Tea .....	3.00
Rishi Wuyi Oolong Tea .....	3.00

## SODA, JUICE & SPARKLING WATER

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Iced Tea .....	3.00
Orange Juice .....	3.00
Cherry Juice .....	3.00
Lemonade .....	3.00
Milk .....	2.00
San Pellegrino Limonata (330ml) .....	3.00
Acqua Panna Spring Water (500ml) .....	2.50
San Pellegrino Sparkling Mineral Water (500ml) .....	2.50
Stewart's Black Cherry Soda .....	3.00
Sprecher Root Beer .....	3.00
Sprecher Cream Soda .....	3.00
Pepsi .....	2.50
Diet Pepsi .....	2.50
Sierra Mist .....	2.50

## HINTERLAND & GUEST TAP BEER

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**Packerland Pilsner (14oz)**.....7.00  
Northern german pilsner. Golden color. Light and crisp flavor with a clean finish. 4.8% ABV. 24 IBUs.

**Experimental Gluten-Free IPA (11oz)** .....8.00  
Golden color with citrus aroma. Light and refreshing on the palate with lemongrass and bright, fresh hop flavor. Brewed with alternative grains to make this a very drinkable gluten-free IPA. 6.6% ABV. 35 IBUs.

**Archaic Revival Hazy IPA (11oz)** .....8.00  
Soft, fluffy mouthfeel makes way for pineapple, tangerine, and stonefruit. Dry hopped with mosaic, citra, & denali. Briess specialty malt and Norwegian yeast form the base for this juicy IPA. 7% ABV. 20 IBUs.

**IPA (14oz)**.....7.00  
Grapefruit nose. Intensely dry-hopped. Medium amber color with a bitter finish. 6.7% ABV. 66 IBUs.

**Nitro IPA (14oz)**.....7.00  
Grapefruit nose. Intensely dry-hopped. Medium amber color with a bitter finish. 6.7% ABV. 66 IBUs.

**Bourbon Barrel Framboise (11oz)**.....10.00  
Ruby amber color. Sweet aromas of raspberry and bourbon. Layers of flavor including bourbon, tartness or acidity and trappist funk. 6.0% ABV. 19 IBUs.

**Dunkelweizen (14oz)**.....7.00  
Traditional German weissebier malts & yeast, dark amber color. Banana and clove nose. 6.5% ABV. 9 IBUs.

**Amber Ale (14oz)**.....7.00  
Bright red amber. Floral hop aromas, caramel palate with a grainy edge. Clean through the finish with a hint of smoke. 6.2% ABV. 16 IBUs.

**Maple Bock (14oz)**.....7.00  
Dark brown, mahogany hue around the fringe. Layered roasted malt and caramel flavors. Slightly sweet. Rich and chocolatey. 6.0% ABV. 24 IBUs

**Central Waters Bourbon Barrel Scotch Ale (11oz)** ..... 10.00  
This rich, malty ale has been aged to perfection in their barrel house. Subtle and smooth, this is a decadent display of patience and process. 12% ABV 29 IBUs.

**Nitro Luna Stout (14oz)**.....7.00  
Opaque, black, brewed with special blend of Luna coffee. Very rich, bold and delicious. 5.8% ABV. 30 IBUs.

**Left Hand Fade to Black Stout (14oz)** .....10.00  
Licorice, espresso bean, molasses, and black cardamom notes that give way to a feeling of self loathing, burnt opportunities and smoked relationships. 8.5% ABV. 30 IBUs.