

# SANFORD

Thursday, March 12<sup>th</sup>, 2026

## FOUR COURSE MENU 95.

Rush Creek "Khunon", Brown Butter Onions and Golden Raisins, Khash Broth  
Beef Basturma\*, Ramps and Cauliflower, Herb Labneh, Beer Vinegar Gastrique  
Grilled Heirloom Carrots, Honey-Fermented Pomegranate, Sorrel Walnut Purée, Saffron Reduction  
Seared Pear and Wisconsin "Roquefort" Tart with Caramelized Onions and Walnuts  
Smoked Scottish Salmon\* with Curried Chickpea Salad, Scalded Spinach, Green Tomato Chutney

Armenian Spiced Squash Soup, Ghapapma Fruit, Rice Crisps  
Yellow Curry Shellfish Soup, Marinated Shrimp, Radish and Apple Chutney  
Roasted Beet, Endive, and Field Greens Salad, Munster Cheese Crouton, Toasted Juniper Vinaigrette  
Field Greens with Prosciutto di Parma\*, Aged Wisconsin Asiago and Brittle Pear Wafers, Orange Parsley Vinaigrette  
Cumin and Orange Venison Stuffed Cabbage, Charred Ginger and Cumin Broth  
Molasses Glazed Quail\* with Peperonata, Maple Mascarpone Polenta, Red Wine Reduction **\$6 Supplement**  
Cold Cured Foie Gras\* with Chakapuli, Plum Leather, and Pickled Plum **\$12 Supplement**

Roasted Sablefish\* with Gooseberry Remoulade, Chicory, Smoked Apple and Celeriac Purée  
Seared Sea Scallops\* with Scalded Rapini, Smoked Tomato Jam, Roasted Shallot Balsamic Dressing  
Citrus Seared Swordfish\* with Creamed Leak and Orzo, Roasted Pears, Green Peppercorn Reduction  
Grilled Duck Breast\* with Wild Rice Duck Confit Parcel, Huckleberry Preserve, Broth of the Forest  
Fennel Dusted Beef Tenderloin\* with Yukon Potato Purée, Grilled Escarole and Parmesan, Truffle Dressing  
Chargrilled Elk Loin with Pineapple Braised Venison Rice Tamales, Smoked Coconut Reduction

Blooming Clover Camembert, Apple Chutney and Pastry Crumble, Apple Blossom Preserve  
Black Tea Cake with Citrus Marmalade and Poached Figs, Burnt Lemon Ice Cream  
Poached Forelle Pear, Lemon Verbena Nougat Glacé  
Pumpkin Baklava, Saffron Ice Cream  
Pear or Apple Tart, Vanilla Ice Cream  
Tart Cherry Clafoutis, Cherry Ice Cream  
Macadamia Nut Tart, Coconut Ice Cream  
"The Drive In" Hot Fudge Toffee Nut Ball with Open Faced Milk Chocolate Ganache Toffee Bar  
Banana Butterscotch Toffee Tart, Banana Rum Ice Cream  
Bittersweet Chocolate Tart, Coffee Ice Cream

*\* These items contain lightly cooked meat, seafood or dairy products that may increase the risk of food borne illness.*

## SEVEN COURSE SURPRISE TASTING MENU 125.

Limited to the Entire Table – Available Tuesday through Friday – Please Allow 3 Hours for this Experience  
Optional Wine Pairing 60.

Please Notify Your Server of Any Food Allergies or Dietary Restrictions Prior to Ordering

Chef/Owner : : Justin Aprahamian / General Manager : : Sarah Aprahamian  
Chef de Cuisine : : Joshua Mendiola / Pastry Chef : : Brian Reed / Operations Manager : : Anne Torinus  
Dining Room Manager : : RJ Hensil / Assistant Dining Room Manager : : Kelly Steinberg