SANFORD

Wednesday, October 21st, 2026

FOUR COURSE MENU 105.

Passatelli with Pleasant Ridge Reserve, Oil-Cured Garden Tomatoes, Herb Broth
Blistered Shishito Peppers, Whipped Goat Cheese, Shishito Jam, Lime Coriander Vinaigrette
Beef Basturma*, Pickled Quince and Summer Alliums, Toasted Hazelnut, Ramp Labneh
Seared Pear and Wisconsin "Roquefort" Tart with Caramelized Onions and Walnuts
Smoked Scottish Salmon* with Patty Pans, Pickled Daylillies, Ginger Yogurt, Daylily Gastrique

Charred Eggplant Soup, Caramelized Carrots, Spiced Yogurt
Pink Pearl Apple Salad, Roth Grand Cru Crouton, Candied Pecans, Mint Garlic Dressing
Field Greens with Prosciutto di Parma*, Aged Wisconsin Asiago and Brittle Pear Wafers, Orange Parsley Vinaigrette
Cold Cured Foie Gras* with Hakurei Turnips, Watermelon Rind, Cantaloupe Wild Black Raspberry Preserve **$12 Supplement**
Molasses Glazed Quail* with Peperonata, Maple Mascarpone Polenta, Red Wine Reduction **$6 Supplement**

Seared Sea Scallops*, Soba Noodles, Grilled Bok Choy, Black Tea Turnips, Toasted Sesame Vinaigrette
Citrus Seared Swordfish* with Caponata, Jimmy Nardellos, Cocoa Raisin Reduction
Wild Striped Bass* with Garlic Scape Hummus, Grilled Eggplant, Corbaci Peppers, Spiced Coriander Vinaigrette
Grilled Duck Breast* with Bison and Wild Rice Parcel, Grilled Leeks and Wax Beans, Wojapi
Fennel Dusted Beef Tenderloin* with Yukon Potato Purée, Grilled Escarole and Parmesan, Truffle Dressing
Stuffed Odekirk Venison Leg with Wheatberries, Kohlrabi, and Braised Venison Ragu, Preserved Door County Cherries

Italian Plum Tart, Lemon Mascarpone Ice Cream
Blooming Clover Camembert, Apple Chutney and Pastry Crumble, Linden Flower Jam
Black Tea Cake with Citrus Marmalade and Poached Figs, Burnt Lemon 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 135.

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 / Sous Chef : : Ashley Musolf / Pastry Chef : : Brian Reed
Dining Room Manager : : RJ Hensil / Assistant Dining Room Manager : : Kelly Steinberg
Bar Manager : : Alex Hagan / Operations Manager : : Anne Torinus

WINE BY THE GLASS

NV Cava – Avinyó – Reserva Brut – Spain	5.5/11/44
2023 Sauvignon Blanc – Upwind – Washington	7/14/56
2023 Albariño – La Marea – California	6.25/12.5/49
2022 Pinot Gris – Wolfberger – France	5.25/10.50/41
2023 Chardonnay – Trefethen – California	6.25/12.5/50
2023 Riesling – Domäne Wachau – Austria	7.5/15/61
2024 Rosé – Bernard Baudry – France	6.5/13/52
2023 Pinot Noir – de la boue – Oregon	8.75/17.5/70
2023 Barbera – Vietti – Italy	5.75/11.5/46
2021 Grenache Blend – Sans Liege – California	6.25/12.5/49
2021 Cabernet Sauvignon – Husch – California	8.75/17.5/70
2022 Tannat – Bouza – Uruguay	7.5/15/62

NO-ALCOHOL

Sanford "Ginger Ale" :: *Ginger Shrub, Club Soda*	10
Ol' Razzle Dazzle :: *Black Razzberry, Lemon Spritz*	10
Ambrose's Autumnal Reserve :: Elderberry Shrub, Cider	10
Rishi Classic Black Iced Tea	4.5
Top Note Artisanal Sodas *Grapefruit, Lemon Spritz, or Ginger Beer*	4.5
Weihenstephaner NA	9
Lakefront Riverwest NA Stein	6.5
Lakefront NA Eastside Dark	7
Guinness Zero	8.5
Duche du Logueville Sparkling Cider	7/28

BOURBON & WHISKEY

Stonestreet – 5 year	16
Red Cabin	16.5
Willet – Rowan's Creek	16.5
Driftless Glen	16
Hibiki Suntory Whisky	32

SINGLE MALT SCOTCH WHISKEY

Glenlivet 12 year	16.5
Glenfiddich	16.5
Talisker – 10 year – Distillers Edition	18.5
Macallan – 12 year	19.5
Dewar's Signature Blend	60
Bunnahabhain – 18 year	60

PORT & SHERRY

NV Warre's Heritage Ruby Port	9.5
Taylor Fladgate 20yr Tawny Port	18
Grahams 20yr Tawny Port	18
Grahams 40yr Tawny Port	60
César Florido "Moscatel Dorado" Sherry	11.5
Lustau "East India Solera" Sherry	10
Lustau "Moscatel Emilín" Sherry	12
Barbeito "Island Rich Riserva" Madeira	9.5

COFFEE, ESPRESSO & TEA

Coffee *Regular or Decaf*	4.5
Espresso *Regular or Decaf*	4
Cappuccino or Latte	5
Chai Tea Latte	6

RISHI Tea Brewed to Order :: *List Available upon Request*

COCKTAILS 15

Sanford House Cocktail :: *Crème de Pêche, Brandy, Cava*

Craft Bourbon :: *Bulleit, Buckwheat Honey, Cardamom, Lemon*

Blue Velvet
Blueberry Hibiscus Infused Vodka, Lemon, Cava

Ramped Up Gibson
Rehorst Vodka, Pickled Ramp Vermouth, Ramp Root Bitters, Sour

The Wellerman
Spiced Rum, Pineapple Beer Vinegar, Smoked Black Tea, Lime

The "UL-TOM-ATUM"
Oregano Blossom Vodka, Herb Infused Gin, Tomato Water

BEER

Miller High Life	4.5
Stella Artois – *Euro Pale Lager*	6.5
Spotted Cow – New Glarus Brewing *Belgian-style farmhouse ale; sweet malt, subtle fruit*	6.5
Pulaski Pils – Maplewood Brewing – 16oz. can *Pilsner; crisp, light-bodied, floral, citrus*	9.5
Allagash White – Allagash Brewing *Belgian-style wheat beer; coriander, curaçao peel*	9
Sofie – Goose Island *Belgian-style farmhouse ale; white pepper and orange peel*	9
Blue Flowers (Revisited) – Fermentorium – 16oz. can *Barrel-aged fruit and field sour; bright fruit, balanced acidity*	19
Cassis Lambic – Lindemans *Fruit lambic; blackcurrant, tart cherry, light funk*	19
Delirium Tremens – Huyghe *Belgian Strong Golden Ale; pear, citrus, pepper, crisp dry finish*	13
Fresh Coast – 3 Sheep – 12oz. can *Juicy Pale Ale; hoppy and tropical*	7
Gumballhead – 3 Floyds – 12oz. can *American wheat pale ale; citrus, fresh bread*	8
Lakefront IPA – Lakefront *American IPA; citrus, floral hops*	7
Belgian IPA – Chouffe *Belgian IPA; lovely bitterness, fruity, whisper of grapefruit*	10
Juice Cloud NEIPA – Lion's Tail Brewing *New England IPA; juicy, tropical fruit, creamy*	10
Riverwest Stein – Lakefront *Amber lager; rich malt, crisp finish*	6.5
Raging Bitch – Flying Dog *Belgian-style IPA; bold hops, fruity aromas*	8.5
Altbairisch Dunkel – Ayinger Privatbrauerei *Munich dunkel; toasty malt, fresh bread, light caramel*	10
Brother Thelonious – North Coast *Belgian-style abbey ale; dark fruit, brown sugar, clove*	10.5
Old Rasputin – North Coast *Russian imperial stout; espresso, dark chocolate, roasted malt*	10.5

CELLARED BEER

2017 Hopfentea – Perenial	30
2013 Jewbelation 17 – Shmaltz Brewing Co.	45
2015 Breakfast Stout – Founder's	10
2014 From Amager with Love – Evil Twin Brewing	42
2018 Black Friday – Lakefront	45
2011 Deus Brut des Flandres – Bosteels :: 25.4 oz bottle	99