

Welcome to Cafe Soeurette's  
**Wisconsin Wild Game Night**

**Pork**

Orange - jalapeno - cilantro  
country style pork ribs.  
\$9

Seared pork tenderloin napped  
with a red ale mascarpone demi  
and crispy fried potatoes.  
\$10

**Chicken**

Fried wings and drummies tossed in a  
tomato, garlic and fresh herb dressing  
sprinkled with a nutty parmesan.  
\$8

Slow braised thighs and breasts in  
a brandy country style  
mustard and mushroom gravy.  
\$10

**Duck**

Peanut duck spring rolls with  
a spicy thai dipping sauce.  
\$10

Seared duck breast served with blueberry coulis and a  
ramp and fingerling salad.  
\$14

**Bison**

Braised bison shank with pan jus,  
shredded and set on a pale ale cheddar bread.  
\$10

Bison roast with imperial stout  
served with grilled honey balsamic peaches.  
\$10

**Elk**

Zinfandel elk with caramelized shallots  
served in buttermilk bleu cheese puffs.  
\$12

Peppercorn crusted elk tenderloin served with  
turnip and potato puree.  
\$14

Elk brats with apples, cabbage, and red potatoes  
cooked in honey blonde.  
\$8

**Soup**

Puree of Ramps \$3  
Duck and Mushrooms \$3

**Dessert**

Caramel praline custard with  
Mud Puppy Porter.  
\*Must be 21 to enjoy.

Tonights featured farms include Meadow Creek Elk Farm, Lakeview Buffalo Farm, Dominion Valley Farm,  
with produce from Full Harvest Farm & Wellspring Farms.

Tonights featured brewery is Central Waters Brewery out of Amherst, Wisconsin.

I and my staff here at Cafe Soeurette would like to say,  
"Thank You,"  
for helping to support our local community by dining with us this evening. Enjoy!

*Chet  
Adkins*