



Supporting Our Midwest Farm Partners and Great Lakes Fisheries

New Year's Eve

5pm-10pm • à la carte menu available in the dining room

midwest cheese & charcuterie

hung in our charcuterie room with 100% local breeds
accompanied with sea salt crackers / grilled baguette
stoneground mustard / house giardiniera / tomato jam / candied figs
three 14 / four 18 / five 22

bent river (cow) *alemar cheese*
camembert-style cheese with a mild mushroom-like aroma

juliana (goat) *capriole farmstead*
buttery and smooth with a natural rind of herbs

six year cheddar (cow) *widmer*
rich nutty flavor becomes increasingly sharp and addictive

espresso parmesan (cow) *sartori reserve*
reminiscent of an aged wisconsin cheddar, balanced by a full flavored
parmesan, hand rubbed with freshly roasted espresso

gorgonzola dolce (cow) *sartori reserve*
higher moisture blue, sweet delicate flavor and creamy texture

goat merguez *kilgus*
freshly ground with orange peel, mint and cumin, blistered on a grill

smoked salmon *h. forman & son*
hand cured scottish salmon is perfumed by friction-burning oak logs
sourced from sustainable forests

duck prosciutto *maple leaf farm*
fennel, black pepper and coriander rubbed.

coppa *gunthorp farm*
cured pork butt rubbed with juniper and mace / aged 30+ days

lamb bacon *catalpa grove*
mint and rosemary brined, cherry wood smoked, griddled until crispy

appetizers

beef carpaccio*
sweet onion aioli / parmesan / garlic chips 14

bacon wrapped dates
linguica stuffed 12

deviled eggs
smoked salmon / crisp prosciutto / caviar
three 9 / six 13

roasted apple and parsnip bisque
celery hearts / apple chips / black walnut 9

seared scallops
orange-cranberry marmalade / quinoa brittle 16

garden grown

mix of greens
local greens / picked herbs / edible flowers / honey vinaigrette 10

grilled carrot salad
carrot top pesto / capriole goat cheese 12

large plates

mero sea bass
smoked tomato ragout / asparagus / parsley butter 42

saffron tagliatelle
handmade pasta / oyster mushrooms / shaved truffles
cauliflower / kilgus cream / cashew crumb 30

25 day dry aged ribeye •
au gratin potatoes / jumbo asparagus / parsley butter MP

ora king salmon •
wood grilled / cauliflower mash / lemon caper sauce 36

strauss farm veal osso bucco
goose island beer braise / midwest blue grits / chow chow 38

desserts

676 chocolate layered cake
bada bing cherries / dark chocolate ganache 12

strawberry crème brûlée
chocolate & gold coated strawberry 9

676 & Chef Hasho believe in celebrating the Midwest • Consuming these raw or undercooked foods increases the opportunity of foodborne illness