



## starters

**seared sashimi grade scallops 12**  
mascarpone polenta, nueske's bacon,  
aged balsamic reduction

**prince edward island mussels 12**  
coconut milk, lime, cilantro, jalapeño

**lamb "sliders" 9**  
cornichon & beet aioli,  
apple-napa cabbage slaw

**shrimp diablo 10**  
garlic, chili, lime, jicama-orange salad

**mushroom and leek tartlets 7**  
brie cheese, arugula, honey-lemon vinaigrette

**seared sashimi grade tuna 10**  
seared rare ahi tuna\*, black olive vinaigrette,  
beluga lentils, fried capers, israeli couscous

## soup and salad

**caesar style 6**  
romaine hearts, fresh baby dill,  
crisp parmigiano reggiano, anchovy,  
creamy garlic dressing\*

**spring beet salad 8**  
roasted beets, mixed greens,  
warm chevre, toasted walnut,  
bacon-cider vinaigrette

**bibb wedge salad 6**  
bacon, cucumber, carrot, egg,  
buttermilk dressing

**farmer's market salad 7**  
mixed greens, seasonal market vegetables,  
chevre, balsamic vinaigrette

**english sweet pea soup 6**  
mint crème fraiche, neuske's bacon garnish

## entrées

**pork tenderloin 21**  
pineapple-jalapeño glaze, coconut risotto,  
snap pea, red pepper, pineapple

**chicken fresco 19**  
chickpeas, tomato, cilantro, paprika, cumin, yogurt sauce

**organic norwegian salmon 22**  
cucumber-dill sauce, chopped salad of radish, feta,  
green onion, black olive, local tomato, cucumber, hearts of palm

**kodiak island halibut 25**  
goat cheese mashed potato, sautéed asparagus, spring lemon beurre blanc

**fresh seafood pasta 24**  
scallops, shrimp, mussels, halibut, salmon, sun-dried tomato, linguine, citrus-saffron broth

**seared duck breast 22**  
grilled bok choy, yellow pepper, fingerling potato, button mushroom, citrus vinaigrette

**lamb lollipop chops 23**  
rustic bread, zucchini & tomato salad, fontina cheese,  
roasted garlic-red wine vinaigrette, basil pistou

**beef tenderloin 29**  
warm bleu cheese, potato & asparagus salad, barbeque-caramelized onion

**sheep's milk ricotta cheese gnocchi 17**  
sheep's milk ricotta, seasonal vegetables, brown herb butter crème

fresco is committed to using local, seasonal produce whenever possible,  
sourcing many of our products from the dane county farmers' market and local farms.

\*whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness  
no separate checks for groups over six  
an 18% gratuity may be added to groups of six or more