



An Outdoor Lunch

Self-drive to 4410 200th Ave, (HWY 45 just north of 60th St/Hwy K, or just south of Washington Road/Hwy S) in Bristol, Wisconsin.

Wednesday, June 30, 2021 - From 11 am to 1:30 pm

Delight in a made-from-scratch menu that comes from small farms, breweries, distilleries, and bakeries, all in Wisconsin. By reducing the miles food travels, they can improve the quality of their dishes. They prefer using ingredients grown using sustainable and organic methods and humanely raised animals. You can really taste the difference!

Owner, Adeline Carney will talk to us about the origins and growth of The Red Oak restaurant as we dine outdoors.

Menu choices are on the back page.

Questions? Contact Frances M. Kavenik at 262-654-7570 or kavenik@uwp.edu

Members \$50 Guests \$60 36 spots available

Full menu description on back: Please make 1 choice on each #1-3:

- 1. Beets or Salad; 2. Burger or Chicken/Strawberry Salad or Peach Flatbread;**
- 3. Crème Brulee or Peaches & Cream**

At this time **Members only** are allowed to register unless spots are still open after 6/21/21.

Register online by June 24, 2021, with a [credit card \(click here to pay with card\)](#) or mail checks payable to UW-Parkside/All. Once your registration is complete you will receive a confirmation email. You will receive an email reminder a few days before the event.

You might wish to carpool with your fellow ALL members and/or friends. Please contact Fran Kavenik at 262-654-7570 for further information if you are interested.

If you are mailing in your payment and want to print a registration form, click here:
<https://www.uwp.edu/connect/friends/upload/BlankClassRegistrationForm.pdf>

The Red Oak Restaurant Lunch Menu

If you are mailing in please circle your choices.

Appetizer

1. **Roasted Beets with Ricotta:** Local red and gold beets tossed in honey, served over whipped Belgioioso ricotta and Wisconsin goat cheeses, and topped with bacon and pine nuts
- OR
2. **Side Salad with Choice of Dressing:** Mixed greens with your choice of house made dressing: Balsamic Vinaigrette, Ranch, or Hooks' Blue Cheese served w/grilled Wild Flour country bread

Entrees

1. **Wisconsin grass-fed beef burger:** topped with Hooks 2-year white cheddar and grilled peach salsa served on a Wild Flour brioche bun, with soup, salad, or fries *[indicate how you want your burger cooked]*
- OR
2. **Grilled Chicken and Strawberry Salad:** Local mixed salad greens with strawberries, red onions, Bell and Evans grilled chicken breast and chopped walnuts tossed in balsamic vinaigrette and topped with fresh Wisconsin burrata, served with grilled Wild Flour country bread
- OR
3. **Peach Flatbread:** House made flatbread with garlic oil, peaches, sliced fresh Wisconsin burrata, feta, red onions, and basil, with soup

Dessert

1. **Strawberry Crème Brulee:** House made Wisconsin cream custard with strawberry puree, topped with classic brulee sugar
- OR
2. **Peaches & Cream:** Macerated peaches topped with Wisconsin whipped cream, candied hazelnuts and fresh basil

All meals include Soda, Iced Tea, or Hot Coffee. Tap Water is available.