



## TASTING MENU

NOVEMBER 1ST, 2023

### SMOKED YELLOWTAIL HAMACHI CRUDO

*Ela Orchard* Cortland apple, chilled spruce tip custard, black truffle, shiso, pistachio

Meyer Fonne Riesling, "Reserve," *Alsace, France* 2020

★ Selbach Oster Riesling "Bömer," *Zeltinger Schlossberg, Mosel, Germany* 2020

### STACK FARMS SUCKLING PIG CARMELLE

Alaskan king crab, *Small Family Farm* celery root, thyme, lemon

Keenan Chardonnay, *Spring Mountain, Napa Valley, California* 2020

★ Kistler Chardonnay, *Sonoma Mountain, California* 2021

### MONKFISH

Matsutake mushroom, jamón ibérico, Seckel pear, potato pave, pine nut

Hess Grüner Veltliner, *Weinviertel, Austria* 2022

★ Ott Grüner Veltliner, *Stein Vineyard, Kamptal, Austria* 2021

### NEW YORK STRIP, SON OF A BEACH FARM

*Hickory Hill* sunchokes, chanterelle mushroom, Brussels sprouts, sauce chasseur

Señorío de P. Peciña "Crianza," *Rioja, Spain* 2016

★ R. López de Heredia "Viña Bosconia" Reserva, *Rioja, Spain* 2012

### APPLE TARTE TATIN

*Weston Orchard* King David apple, ginger caramel, maple cinnamon semifreddo,  
apple cider reduction

Soucherie "Patrimoine," *Coteaux de Layon, France* 2020

★ Domaine Huet "Moelleux Première Trie," *Le Mont, Vouvray, France* 2018

### MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

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EXECUTIVE CHEF TORY MILLER  
CHEF DE CUISINE SCOTT GARTHWAITE  
PASTRY CHEF KRISTINE MILLER

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.



## A LA CARTE

### FIRST COURSE

SMOKED YELLOWTAIL HAMACHI CRUDO 27

*Ela Orchard* Cortland apple, chilled spruce tip custard, black truffle, shiso, pistachio

GRILLED HAMACHI COLLAR 25

crispy parsnip, black walnut, chicatana mole amarillo

UPLANDS RUSH CREEK RESERVE 25

Badger Flame Beet, *Morren Orchard* Seckel pear, crispy gougère

KRINKE'S MARKET RABBIT, BACON WRAPPED 27

Shrimp of the woods mushrooms, *Natalie's* sweet onions, nasturtium leaf

STACK FARMS SUCKLING PIG CARMELLE 27

Alaskan king crab, *Small Family Farm* celery root, thyme, lemon

### SECOND COURSE

BEE CHARMER HONEYNUT SQUASH 48

young ginger & squash curry, jasmine rice-coconut congee, cilantro

AMERICAN RED SNAPPER 52

Winter Luxury pumpkin-miso purée, grilled eggplant, shiso, koji-poached baby carrots

MONKFISH 52

Matsutake mushroom, jamón ibérico, Seckel pear, potato pave, pine nut

SQUAB 58

*Luna Circle* sweet potato, foie gras, red wine risotto, Burgundy truffle

NEW YORK STRIP, *SON OF A BEACH FARM* 65

*Hickory Hill* sunchokes, chanterelle mushroom, Brussels sprouts, sauce chasseur

### THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, candied pecans

CHOCOLATE TART 15

bittersweet ganache, cardamom white chocolate, *Teasider* herbal chai ice cream, plum sauce, chocolate meringue

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar  
*Morren Orchard* apple cider sorbet, candied pecans, caramel cream

CONCORD LINZERTORTE 15

*Morren Orchard* honey-roasted pear, thyme crème anglaise, salted cashews

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WINE PAIRING 65

