



TASTING MENU

SEPTEMBER 4TH, 2026

SCALLOP MULHOE

Young Earth Farm Sugar Cube melon, gochujang, cucumber,
heirloom tomatoes, *Barnard Farms* apricots, ground cherry, Jeju tangerine vinegar

Bernhard Ott Grüner Veltliner “Am Berg,” *Wagram, Austria* 2024

★ Schloss Gobelsburg Grüner Veltliner, *Ried Steinsetz, Kamptal, Austria* 2024

RICOTTA AGNOLOTTI

Alsum’s sweet corn, *Savory Accents* shishito peppers, linguica,
Hidden Springs Creamery Wischego cheese, blueberry gastrique

Braunewell Scheurebe “Halbtrocken,” *Rheinhessen, Germany* 2023

★ Marcel Deiss Riquewihr, *Alsace, France* 2024

WILD ALASKAN HALIBUT

Italian sausage, *Savory Accents* Jimmy Nardello peppers,
new potatoes, eggplant caponata, tart cherry-radichio agrodolce

Patricia Green Pinot Noir, *Willamette Valley, Oregon* 2024

★ St. Innocent Pinot Noir, *Shea Vineyard, Willamette Valley, Oregon* 2019

HEIRLOOM TOMATOES

lump crab-chorizo masa pancake, *Tortilleria Zepeda* totopos, pico de gallo beurre blanc

Argyros Assyrtiko “Atlantis,” *Santorini, Greece* 2024

★ Sigalas Assyrtiko, *Santorini, Greece* 2025

BEEF RIBEYE, SON OF A BEACH FARM

pommes dauphine, *Green Barn Farm* broccoli, bacon,
Bleu Mont Dairy aged cheddar, peanut chili crisp, port wine jus

Supremus, *Tuscany, Italy* 2020

★ Aia Vecchia “Sor Ugo,” *Bolgheri Superiore, Italy* 2022

PEACH CRÈME CARAMEL

fresh lavender & wild plum sorbet, pêche de vigne soaked almond cake,
Barnard Farms poached peaches, whipped white chocolate ganache

Elio Perrone Moscato d’Asti “Sourgal,” *Piedmont, Italy* 2025

★ Liliac & Kracher Ice Wine, *Transylvania, Romania* 2023

Menu 175

WINE PAIRING 85 | ★ RESERVE WINE PAIRING 150

CELLAR GEMS WINE PAIRING 225*

EXECUTIVE CHEF TORY MILLER

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.



À LA CARTE

FIRST COURSE

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BAY SCALLOP MULHOE 26

Young Earth Farm Sugar Cube melon, gochujang, cucumber,
heirloom tomatoes, *Barnard Farms* apricots, ground cherry, Jeju tangerine vinegar

WILD HEN OF THE WOODS MUSHROOM 28

milk bread toast, summer truffle crema, baby leek vinaigrette, *Alpinage* Raclette fonduta

SEARED *HUDSON VALLEY* FOIE GRAS 28

Ela Orchard Melba apple & sage scone, *Morren Orchard* edelweiss grape fluid gel,
Almata apple, kohlrabi, whole grain mustard jus

MAO Z. THAO HARICOT VERTS NICOISE 26

green beans, baby potatoes, baby beets, *Singing Fawn Gardens* sungold tomatoes,
hard cooked egg, Nicoise olives, oil cured tonnato sauce, golden Kaluga caviar

RICOTTA AGNOLOTTI 28

Alsum's sweet corn, *Savory Accents* shishito peppers, linguça,
Hidden Springs Creamery Wischego cheese, blueberry gastrique

SECOND COURSE

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LOVE FOOD FARM ARROWHEAD CABBAGE 48

grits, sweet corn-heirloom bean succotash, chanterelle mushrooms,
charred *Barnard Farms* peaches, smoked blue cheese, toasted walnuts, ssamjang butter

WILD ALASKAN HALIBUT 56

Italian sausage, *Savory Accents* Jimmy Nardello peppers,
new potatoes, eggplant caponata, tart cherry-radicchio agrodolce

GRILLED *ODE* COD 52

Jamaican style rice & peas, *Love Food Farm* curry steamed cabbage,
pickled habanada peppers, jerk spiced coconut cream sauce

GRILLED *SEVEN SEEDS FARM* ORGANIC PORK LOIN 58

roasted pork belly, *Green Barn Farm* cauliflower, shishito peppers, fennel,
new potatoes, fennel pollen, hazelnuts, fermented mulberry gastrique, sauce Robert

BEEF RIBEYE, *SON OF A BEACH FARM* 65

pommes dauphine, *Green Barn Farm* broccoli, bacon,
Bleu Mont Dairy aged cheddar, peanut chili crisp, port wine jus

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

Uplands Pleasant Ridge Reserve | *Marieke* Gouda | *Bleu Mont Dairy* Bandaged Cheddar
rhubarb jam, pecan bread, candied pecans

OLIVE OIL CHOCOLATE CAKE 18

brown butter-hickory nut ice cream, Kirsch ganache, marshmallow meringue, red currant sauce

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar, with
peach compote, oat streusel, brown sugar ice cream, bourbon caramel, poached peaches

BARNARD FARM APRICOT TARTE TATIN 18

basil ice cream, caramel tuile, black cap sauce

WINE PAIRING 65

