



TASTING MENU

OCTOBER 2ND, 2024

YOUNG EARTH FARM SUGAR CUBE MELON

king crab, coconut, ground cherry, tamarind boiled cashew, lemon drop chile

Max Ferd. Richter Riesling, "Estate," Mosel, Germany 2023

★ Max Ferd. Richter Riesling, *Weblener Sonnenuhr Vineyard, Mosel, Germany 2022*

WHIPPED MORTADELLA AGNOLOTTI

Weston's pink pearl apple, *Roots Down* kale, pistachio, *Wonka's Harvest* fennel

Graci Etna Bianco, Sicily, Italy 2022

★ *Domaine Weinbach Pinot Gris, Altenbourg Vineyard, Alsace, France 2022*

GRILLED JAPANESE HAMACHI YELLOWTAIL

roasted yellow watermelon, sweet corn, chanterelle, shiso, sesame

Michel Fonné Pinot Blanc, Alsace, France 2022

★ *Bernhard Ott Grüner Veltliner, Spiegel Vineyard, Wagram, Austria 2021*

LAMB, PINN-OAK RIDGE FARM

Door County plum, Habanada pepper, Caribbean jerk jus

Viña Sastre Reserva, Ribera del Duero, Spain 2017

★ *R. López de Heredia "Viña Tondonia" Reserva, Rioja, Spain 2011*

BEEF RIBEYE, SON OF A BEACH FARM

eggplant, caramelized honey, *Hidden Springs* Wischego, *Savory Accents* shishito pepper

Pollziano Vino Nobile di Montepulciano, Tuscany, Italy 2020

★ *Casanova di Neri Brunello di Montalcino, Tuscany, Italy 2019*

APPLE BASQUE

olive oil caramel, almond mascarpone, apple sorbet, candied crab apple, L'Etoile garden basil

Owen Roe Gewürztraminer "The Parting Glass," Yakima Valley, Washington 2018

★ *Liliác & Kracher Ice Wine, Transylvania, Romania 2022*

MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225*

*CHÂTEAU D'YQUEM AVAILABLE - PLEASE INQUIRE

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

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YOUNG EARTH FARM SUGAR CUBE MELON 28

king crab, coconut, ground cherry, tamarind boiled cashew, lemon drop chile

MORREN ORCHARD'S SECKEL PEARS 26

harissa, lebneh, pepita chutney, anise hyssop falafel

QUAIL 28

Valor Acres ground cherry, toasted pepita, bacon, purple sweet potato

SQUAB CONFIT & FOIE GRAS TERRINE 29

Savory Accents Jimmy Nardello peppers, Door County plum, pimentón fried baguette, gazpacho consommé, fig oil

WHIPPED MORTADELLA AGNOLOTTI 28

Weston's pink pearl apple, *Roots Down* kale, pistachio, *Wonka's Harvest* fennel

SECOND COURSE

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SUE VANG'S EGGPLANT 48

Jones Valley carrot & pine nut romesco, bomba rice, nasturtium leaf

SEA SCALLOPS 52

Lovefood zucchini, Marcona almond, olive, clams, *Morren Orchard's* luscious pear

GRILLED JAPANESE HIRAMASA YELLOWTAIL 52

roasted yellow watermelon, sweet corn, chanterelle, shiso, sesame

CHICKEN, *SEVEN SEEDS ORGANICS* 58

Ela Orchard apple, cipollini onion, celery, Burgundy truffle, sweet broccoli

BEEF RIBEYE, *SON OF A BEACH FARM* 65

eggplant, caramelized honey, *Hidden Springs* Wischego, *Savory Accents* shishito pepper

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

mixed berry jam, cherry hickory nut bread, candied pecans

CHOCOLATE 15

caramelized pastry, sherry-chocolate ice cream, fermented strawberry honey, rye blondie, spiced plum, red currant cream

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
roasted *Barnard Farm* peaches, brown sugar ice cream, oat crumble

PUMPKIN CLAFOUTI 15

concord sorbet, pumpkin ganache, apple cider reduction, maple candy, malted milk, hazelnut

WINE PAIRING 65

