



TASTING MENU

MARCH 30TH, 2024

YELLOWTAIL HAMACHI CRUDO

yuzu, shiso, charred wild onion, oro blanco grapefruit

Amavi Semillon, *Walla Walla, Washington, 2022*

★Terlano Pinot Bianco "Riserva," *Alto Adige, Italy 2020*

BRAISED LAMB AGNOLOTTI, *PINN-OAK RIDGE FARMS*

morel mushroom, *Dreamfarm* chèvre, pine nut, spring nettle

Patricia Green Pinot Noir "Estate Vineyard," *Ribbon Ridge, Willamette Valley, Oregon 2021*

★Henri Prudhon "Les Frionnes," *Saint-Aubin, Burgundy, France 2019*

BLACK COD

Snug Haven Farm carrots, 'nduja, quince, tarragon

R. López de Heredia "Viña Cubillo," *Rioja, Spain 2015*

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

BEEF RIBEYE, *SON OF A BEACH FARM*

AGED 80 DAYS IN FOIE GRAS & BROWN BUTTER

celery root, green garlic, maitake mushroom, *Snug Haven* spinach

Elderton Shiraz, *Barossa Valley, Australia 2018*

★Argiano "Solengo," *Montalcino, Italy 2020*

CHOCOLATE MOUSSE

raspberry sorbet, hazelnut praline, raspberry cream, salted blondie bites

Jorge Ordóñez Muscat, "Selección Especial No. 1," *Málaga, Spain 2022*

★Királyudvar "Ilona," *Tokaji, Hungary 2016*

MENU 175

★RESERVE WINE PAIRING 150 | WINE PAIRING 85

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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YELLOWTAIL HAMACHI CRUDO 27

yuzu, shiso, charred wild onion, oro blanco grapefruit

BURRATA 26

fennel, pink rhubarb, watercress, crispy baguette

FOIE GRAS TORCHON 27

blood orange, toasted brioche, rose-infused mascarpone, beet gastrique

BRAISED LAMB AGNOLOTTI, *PINN-OAK RIDGE FARMS* 26

morel mushroom, *Dreamfarm* chèvre, pine nut, spring nettle

RABBIT, *WAUTOMA FAMILY FARMS* 27

savoy cabbage 'choucroute garnie,' pork belly, Alsatian sausage, cauliflower, tarragon

SECOND COURSE

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SMOKED *HARMONY VALLEY FARM* BEETS 48

maitake mushroom, sunchoke, puffed wild rice, *Snug Haven* spinach

SEA SCALLOPS 52

roasted prawn, preserved *Leroux Produce* tomato, garlic, pickled serrano chile

BLACK COD 52

Snug Haven Farm carrots, 'nduja, quince, tarragon

LAMB LOIN, *PINN-OAK RIDGE FARMS* 58

Door County cherries, confit sunchoke, pork belly, Thai long peppercorn

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

celery root, green garlic, maitake mushroom, *Snug Haven* spinach

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

blueberry-cranberry jam, cherry hickory nut bread, candied pecans

CHOCOLATE MOUSSE 15

raspberry sorbet, hazelnut praline, raspberry cream, salted blondie bites

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
coffee ice cream, whipped rum mascarpone, cacao nib shortbread

MANGO ROULADE 15

genoise cake, mango cream, Thai basil lime semifreddo, coconut macaroon

WINE PAIRING 65

