



## TASTING MENU

MAY 27<sup>TH</sup>, 2026

### STEELHEAD TROUT CRUDO

rhubarb guacamole, cucumber agua chili, tostaditos, salsa macha

Do Ferreiro Albariño, *Rías Baixas, Spain 2023*

★ Zárate Albariño "Balado," *Rías Baixas, Spain 2024*

### RICOTTA AGNOLOTTI

smoked King salmon, ramps, everything spice, rye, ramp oil

Von Winning Rosé of Pinot Noir, *Pfalz, Germany 2024*

★ Inama Soave Classico, *Carbonare Vineyard, Veneto, Italy 2021*

### WILD ALASKAN HALIBUT

fermented spruce tip honey, *Flyte Family Farm* red gem potatoes,

morel mushrooms, ramps, turnips, nettle-buttermilk

Ingrid Groiss Grüner Veltliner, *Braitenpuechttorff Vineyard, Weinviertel Austria 2022*

★ Franz Hirtzberger Grüner Veltliner "Smaragd," *Ried Kirchweg, Wachau, Austria 2023*

### PINN-OAK RIDGE LAMB BELLY

*Snug Haven* baby carrots, harissa, vadouvan Greek yogurt, schug, pistachio

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

★ Martin Woods Pinot Noir, *Jessie James Vineyard, Eola-Amity Hills, Oregon 2022*

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

*Andy Yang's* asparagus, Jonah crab croquettes,

bone marrow braised radishes, Cabernet jus, béarnaise sauce

Woodenhead Petite Sirah, *Guido Venturi Vineyard, Sonoma County, California 2018*

★ Gamba Vineyards "Scarlata," *Russian River Valley, Sonoma County, California 2021*

### RHUBARB UPSIDE DOWN CAKE

put-by strawberry crème anglaise, brandy slush granita, white chocolate. toasted almond

Karl Erbes Riesling Auslese "Ürziger Würzgarten," *Mosel, Germany 2019*

★ Owen Roe Viognier "The Parting Glass," *Outlook Vineyard, Yakima Valley, Washington 2016*

### Menu 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

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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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### STEELHEAD TROUT CRUDO 26

rhubarb guacamole, cucumber agua chili, tostaditos, salsa macha

### GRILLED OCTOPUS AL PASTOR 28

*Lovefood Farm* baby radish escabeche, pink pineapple, aji verde

### STEADFAST ACRES BABY LEEKS AU VINAIGRETTE 28

foie gras ganache, Maine lobster, *Tomato Mountain* kohlrabi, hazelnut, buckwheat

### ROOTS DOWN FARM GEM LETTUCE 26

*Don's Produce* fried green tomato, pickled beets,  
*Murphy's Farm* cottage cheese goddess, gochujang hot honey, hazelnut

### RICOTTA AGNOLOTTI 28

smoked King salmon, ramps, everything spice, rye, ramp oil

## SECOND COURSE

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### CHARCOAL GRILLED MAITAKE MUSHROOM 48

crispy sushi rice, Korean soy marinated egg, morel mushrooms,  
ramps, *Love Food Farm* radish, bok choy, green curry-coconut broth

### WILD ALASKAN HALIBUT 56

fermented spruce tip honey, *Flyte Family Farm* red gem potatoes,  
morel mushrooms, ramps, turnips, nettle-buttermilk

### SEREMONI VERMILLION ROCKFISH 52

scallop mouseline, *Andy Yang's* asparagus, caramelized fennel,  
*Snug Haven* gem lettuce velouté, radish, bacon

### WAUTOMA FAMILY OF FARMS CHICKEN 58

wild spring onion potsticker, Chinese broccoli,  
foie gras & black truffle fried rice, black vinegar jus, ramps, morel mushrooms

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

*Andy Yang's* asparagus, Jonah crab croquettes,  
bone marrow braised radishes, Cabernet jus, béarnaise sauce

## 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

### MILK CHOCOLATE MALT MOUSSE 18

espresso soaked chocolate cake, *Maggie's Farm* black cap sauce, peanut brittle

### DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar  
strawberry sherbet, shortcake crumb, blood orange-white chocolate ganache

### RHUBARB TART 18

apricot sorbet, *Rishi* Earl Grey crème fraîche, toasted almond

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## WINE PAIRING 65

