



TASTING MENU

JULY 29TH, 2026

COOK INLET SOCKEYE SALMON 'PASTRAMI'

Green Barn Farm English pea tart, smoked salmon rillettes,
golden kaluga caviar, crème fraîche, rye, Russian dressing

Le Roc de Anges "Llum" Blanc, *Côtes Catalanes, France* 2022

★Château Prieuré-Lichine Blanc, *Bordeaux, France* 2020

ALSUM'S SWEET CORN GNOCCHI

Savory Accents shishito peppers, linguça,

Hidden Springs Creamery Wischego cheese, blueberry piri piri

Graci Etna Bianco, *Sicily, Italy* 2024

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

ANCHO CHILI SPICED WILD ALASKAN HALIBUT

summer squash, roasted sweet onion, *Young Earth Farm* sugar snap peas,

masa fried squash blossom, salsa falsa, green chorizo vinaigrette

A. J. Adam Spätburgunder Rosé, *Mosel, Germany* 2025

★Henri Prudhon "Le Ban," *Saint-Aubin, Burgundy, France* 2022

PINN-OAK RIDGE LAMB DONER KEBAB

couscous, *Squashington Farm* pickled celtuce, pickled onion,

sumac toum, gooseberry molasses, lavash cracker

Jean-Paul Brun, *Morgon, Beaujolais, France* 2021

★Domaine Belle "Cuvée Louis Belle," *Crozes-Hermitage, France* 2021

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

Ridge Zinfandel "East Bench," *Dry Creek Valley, Sonoma, California* 2024

★Casanova di Neri Brunello di Montalcino, *Tuscany, Italy* 2021

MARKET BERRY TRIFLE

blueberries, raspberries, Door County cherries, honey graham,
whipped cheesecake, gin fizz sorbet, lemon verbena syrup, candied almond

Gebruder Ludwig Riesling Spätlese, *Thörnicher Ritsch Vineyard, Mosel, Germany* 2023

★Selbach Oster Riesling Auslese "Rotlay," *Zeltinger Sonnenuhr, Mosel, Germany* 2022

Menu 175

WINE PAIRING 85 | ★RESERVE WINE PAIRING 150

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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COOK INLET SOCKEYE SALMON 'PASTRAMI' 26

Green Barn Farm English pea tart, smoked salmon rillettes,
golden kaluga caviar, crème fraîche, rye, Russian dressing

PUFF PASTRY PISSALADIÈRE 28

fried boquerones, ratatouille, *Dreamfarm* chèvre, garden basil aioli

FOIE GRAS TORCHON 28

Cattail Organics celery, Maine lobster salad, *Kissed By the Sun* blueberries,
house made milk bread toast, Marcona almond, elderflower

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

ALSUM'S SWEET CORN GNOCCHI 28

Savory Accents shishito peppers, linguça,
Hidden Springs Creamery Wiscago cheese, blueberry piri piri

SECOND COURSE

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SINGING FAWN GARDENS COURGETTES 48

farinata, Castlevetrano olive tapenade, lemon whipped ricotta, tempura fried squash blossom

ANCHO CHILI SPICED WILD ALASKAN HALIBUT 56

summer squash, roasted sweet onion, *Young Earth Farm* sugar snap peas,
masa fried squash blossom, salsa falsa, green chorizo vinaigrette

NAPA CABBAGE WRAPPED SWORDFISH 52

Squashington Farm kohlrabi, sugar snap peas, hakurai turnip, miso-morel purée,
wasabi aioli, rock shrimp dumpling, spring onion broth

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

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, with
blueberry compote, oat streusel, brown sugar ice cream, bourbon caramel

BARNARD FARM SWEET CHERRY TART 18

sweet corn budino, basil ice cream, caramel tuile, blueberry gastrique

WINE PAIRING 65

