



TASTING MENU

JUNE 7TH, 2024

MI-CUIT OF SEA SCALLOPS

yuzu & miso infused strawberry, 'XO sauce,' Thai basil, anise hyssop, peanut

Bozen Sauvignon Blanc "Mock," *Alto Adige, Italy* 2022

★ Crochet Sancerre "Le Chene Marchand," *Loire Valley, France* 2021

LOVEFOOD SORREL & RICOTTA AGNOLOTTI

Roots Down zucchini, lump blue crab, *Dreamfarm* chèvre

Failla Chardonnay, *Sonoma Coast, California* 2021

★ Failla Chardonnay, *Fort Ross-Seaview, Sonoma Coast, California* 2022

AMERICAN RED SNAPPER

sugar snap pea, sweet stem broccoli, mint, garlic scape

Josef Fischer Grüner Veltliner, *Rosatz, Wachau, Austria* 2021

★ Schloss Gobelsburg Grüner Veltliner, *Renner Vineyard, Kamptal, Austria* 2021

SQUAB

rosemary, huckleberry, rhubarb

SuperUco Cabernet Franc "Calcáreo," *Valle de Uco, Mendoza, Argentina* 2019

★ Pierre Amadieu Châteauneuf-du-Pape, *Rhone, France* 2020

BEEF RIBEYE, SON OF A BEACH FARM

Snug Haven new potatoes & carrots, oxtail, tamarind, oregano

Andrew Will "Involuntary Commitment," *Columbia Valley, Washington* 2021

★ Paradigm Cabernet Franc, *Oakville, Napa Valley, California* 2019

PANNA COTTA

rugosa rose gelée, *Lutz Family Farm* strawberries, shortcake crumbs,
strawberry sherbet, almond florentine

Karl Erbes Riesling Auslese, *In der Kranklei, Ürziger Würzgarten, Mosel, Germany* 2020

★ Jorge Ordóñez "Victoria," *Málaga, Spain* 2022

MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

LOIRE VALLEY WINE PAIRING 110

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

MI-CUIT OF SEA SCALLOPS 27

yuzu & miso infused strawberry, 'XO' sauce, Thai basil, anise hyssop, peanut

KING SALMON TARTARE 27

green strawberry, fennel, green almond, cured grapefruit, horseradish

BLACK EARTH VALLEY ASPARAGUS 26

Murphy's farmhouse cheese, buttermilk, pistachio, toasted brioche

SPANISH MACKEREL 26

Leroux Produce tomato sofrito, *Don's Produce* cherry tomato, thyme blossom, preserved lemon

LOVEFOOD SORREL & RICOTTA AGNOLOTTI 26

Roots Down zucchini, lump blue crab, *Dreamfarm* chèvre

SECOND COURSE

SNUG HAVEN FARM RED RUSSIAN KALE SHOOTS, TEMPURA FRIED 48

sorrel, yogurt, pickled ramp, poblano emulsion, breakfast radish

STURGEON 52

fennel, escargot, pork belly, mussels, clams, *Don's Produce* green tomato

AMERICAN RED SNAPPER 52

sugar snap pea, sweet stem broccoli, mint, garlic scape

PORK LOIN, SEVEN SEEDS ORGANICS 58

morel mushrooms, caramelized whey, *Black Earth Valley* asparagus, pancetta

BEEF RIBEYE, SON OF A BEACH FARM 65

Snug Haven new potatoes & carrots, oxtail, tamarind, oregano

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

rhubarb-pear jam, cherry hickory nut bread, candied pecans

CHOCOLATE 15

peanut butter caramel bar, dulce de leche profiterole, concord sauce, salted peanuts

DOUGHNUT 15

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

STRAWBERRY CREAM TART 15

Warm Belly Farm strawberries, rhubarb sorbet, candied almonds, strawberry rosé reduction

WINE PAIRING 65

