



TASTING MENU

MARCH 15TH, 2023

SOY GLAZED BBQ HAMACHI

Warm Belly Farm strawberries, gem lettuce, cabbage, herbs, peanuts, nước chấm

Selbach-Oster Riesling Kabinett Halbtrocken, *Zeltlinger Himmelreich Vineyard, Mosel, Germany* 2020

★ Selbach-Oster Riesling Trocken, “Bömer,” *Mosel, Germany* 2020

DREAMFARM CHÈVRE GNUDI

maitake mushrooms, parsnips, pecorino, Meyer lemon, black truffle

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

★ Henri Prudhon “Sur le Sentier du Clou,” *Saint-Aubin, Burgundy, France* 2019

NORWEGIAN SKREI COD ‘EN PAPILOTE’

Driftless Organics celery root, baby carrot, caviar-champagne emulsion

Brocard Pierre Champagne, *Côte des Bar, France*

★ Henriot Blanc de Blancs Champagne, *Reims, France*

FISCHER FAMILY FARMS BEEF RIBEYE

green garlic, chanterelle mushroom conserva, tallow confit potatoes

Aldo Conterno “Il Favot,” *Langhe, Piedmont, Italy* 2015

★ Paulo Bea Montefalco Rosso Riserva “Vigneto Pipparello,” *Umbria, Italy* 2015

MANGO STICKY RICE

coconut sticky rice, mango panna cotta, lime granita, toasted coconut coral

Lionel Osmin & Cie “Foehn,” *Jurançon, France* 2014

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

MENU 175 | ★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

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.



A LA CARTE

FIRST COURSE

DRIFTLESS ORGANICS CARROTS 21

pistachio & pepita mojo picon, lemon drop pepper-infused honey, tahini

SEARED FOIE GRAS 27

port wine-braised oxtail, toasted milk bread, red currant gastrique

SOY GLAZED BBQ HAMACHI 27

Warm Belly Farm strawberries, gem lettuce, cabbage, herbs, peanuts, nước chấm

WILD ONION & CLAM RAVIOLI 28

jamón ibérico de bellota, crispy nettles, pine nuts, lemon

DREAMFARM CHÈVRE GNUDI 28

maitake mushrooms, parsnips, pecorino, Meyer lemon, black truffle

SECOND COURSE

CHARRED RED CABBAGE BORSCHT 48

pickled and roasted beets, carrots, mashed potatoes, horseradish-dill creme fraiche, sweet onion-potato perogi, *Ela Orchard* apple, Door County tart cherry vinaigrette

NORWEGIAN SKREI COD 'EN PAPILOTE' 52

Driftless Organics celery root, baby carrot, caviar-champagne emulsion

JUMBO SEA SCALLOPS 56

king crab & cuttlefish risotto, braised octopus, confit fennel & pearl onion

PINN-OAK RIDGE LAMB LOIN 60

confit sunchoke, *Snug Haven* spinach, cider-glazed apples, juniper oil

FISCHER FAMILY FARM BEEF RIBEYE 65

green garlic, chanterelle mushroom conserva, tallow confit potatoes

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, candied pecans

CHOCOLATE CREAM TART 15

milk chocolate ice cream, salted caramel, whipped creme fraiche, peanut butter cream, house made pretzel

LEMON MOUSSE 15

candied almonds, cardamom caramel, *Warm Belly Farm* strawberries, almond tuile, matcha powder

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
banana ice cream, vanilla pudding, brûlée bananas, rum butterscotch sauce

WINE PAIRING 65

