Tasting Menu

October 29th, 2026

Hamachi Sashimi

Hokkaido Nanatsuboshi onigiri, *Door Creek Orchard* King David apple,
autumn radishes, nori-tapioca cracker, apple cider ponzu

Domaine Rolet Brut, *Cremant du Jura, France* NV
★Bollinger "Special Cuvée," *Aÿ, Champagne, France* NV

Pinn-Oak Farms Lamb Agnolotti

Young Earth Farm honeynut squash Alfredo, San Marzano tomato marinara, basil

Birgit Eichinger Riesling, *Zöbing, Austria* 2024
★F.X. Pichler Riesling, *Ried Klostersatz, Loiben, Austria* 2023

Hokkaido Sea Scallop

sauce Normande, potato pave, *Ten Eyck Orchard* Arlet apple,

celery, black kale, smoked trout roe-sorrel cream sauce

Domaine de la Pépière "Le Repos du Mouton," *Muscadet Sèvre-et-Maine, France* 2024
★Château Pique Caillou Sauvignon Blanc, *Pessac-Léognan, Bordeaux, France* 2024

Matsutake Mushroom 'Dak Juk'

Manchester Farms quail, ground cherry muchim, *Westridge Organic Farm* fresh ginger broth

Jean-Michel Dupré "Vieilles Vignes de 1935," *Morgon, Beaujolais, France* 2023
★Domaines Lupier Garnacha "El Terroir," *Navarra, Spain* 2023

New York Strip, *Son of a Beach Farm*

pommes dauphine, *Green Barn Farm* broccoli, bacon,
Bleu Mont Dairy aged cheddar, peanut chili crisp, port wine jus

Mas de Daumas Gassac Rouge, *Saint-Guilhem-le-Désert, Languedoc, France* 2022
★Le Serre Nuove dell'Ornellaia, *Bolgheri, Italy* 2023

Ela Orchard Apple Cider Cheesecake

spiced pear sorbet, pecan shortbread, whipped mascarpone, cinnamon butterscotch

Vietti Moscato d'Asti, *Piedmont, Italy* 2025
★Liliac & Kracher Ice Wine, *Transylvania, Romania* 2023

Menu 175
Wine Pairing 85 | ★Reserve Wine Pairing 150
Cellar Gems Wine Pairing 225*

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, aïoli, 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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Hamachi Sashimi 28

Hokkaido Nanatsuboshi onigiri, *Door Creek Orchard* King David apple,
autumn radishes, nori-tapioca cracker, apple cider ponzu

Wild Hen of the Woods Mushroom 28

milk bread toast, summer truffle crema, baby leek vinaigrette, *Alpinage* Raclette fonduta

Seared *Hudson Valley* Foie Gras 32

Ela Orchard Melba apple & sage scone, *Morren Orchard* edelweiss grape fluid gel,
Almata apple, kohlrabi, whole grain mustard jus

Rooted Badger Flame Beet 'Carpaccio' 28

Spanish octopus, market beans, fermented Fresno chili vinaigrette,
crouton, fire roasted romesco sauce

Pinn-Oak Farms Lamb Agnolotti 30

Young Earth Farm honeynut squash Alfredo, San Marzano tomato marinara, basil

Second Course

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Chanterelle Mushroom Pupusa 48

whole milk mozzarella, spice roasted *Olden Organics* delicata squash,
Brussels sprouts, sweet potato purée, curtido, salsa macha

Jjamppong 55

Mahi-mahi, cuttlefish, Manila clams, *Bangs Island* mussels, pork belly,
Burr Oak Gardens savoy cabbage, baby bok choy, tteokbokki, spicy gochujang broth

Hokkaido Sea Scallops 60

sauce Normande, potato pave, *Ten Eyck Orchard* Arlet apple,
celery, black kale, smoked trout roe-sorrel cream sauce

Honey-Lavender Glazed Duck Breast 62

Valor Acres Japanese sweet potato, Brussels sprouts, duck confit,
Jeju tangerine vinegar marinated ground cherries & purple daikon radish, Gran Marnier jus

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 | *Blakesville Creamery* Linedeline
peach jam, pecan bread, candied pecans

Ancho Chili Chocolate Mousse 18

horchata ice cream, bittersweet chocolate cake,
Morren Orchard concord grape sauce, maple candied peanuts

Doughnut 18

croissant doughnuts made to order, tossed in spiced sugar, with
Ela Orchard apple butter, caramel ice cream, candied pecan, bourbon whipped cream

Pumpkin Mousse Cake 18

spiced cake, wild plum sauce, cheesecake ice cream, cinnamon butterscotch, toasted hazelnut

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Wine Pairing 65