



TASTING MENU

NOVEMBER 15TH, 2025

SON OF A BEACH FARM KOREAN STEAK TARTARE

Atoms to Apples Asian pear, white kimchi, pine nut, quail egg, wasabi aioli

Dominique Gruhier Crémant de Bourgogne “Extra Brut,” *France* 2022

★ Guy Larmandier Blanc de Blancs, *Cramant, Champagne, France* NV

BARNARD FARM BARTLETT PEAR AGNOLOTTI

Bee Charmer Honeynut squash, Harrow Sweet pear,

Hook’s Gorgonzola, pepita, chicken skin, apple cider reduction

Max Ferd. Richter Riesling Kabinett, *Wehlener Sonnenuhr, Mosel, Germany* 2023

★ Domaine Huet “Clos du Bourg,” *Vouvray, France* 2023

POTATO CRUSTED ICELANDIC COD

sweet garleek, *Burr Oak Gardens* savoy cabbage, *Ten Eyck* Suncrip apple,
Ciderboys First Press cider, smoked trout roe, Kusshi oyster-salsify chowder

Julie et Patrick Noël, *Sancerre, France* 2023

★ Ochota Barrels Chardonnay “Slint,” *Adelaide Hills, Australia* 2023

SEVEN SEEDS FARM ORGANIC PORK BELLY

Wetherby cranberry, spruce tip, sunchoke granola, Madeira sabayon

Manthier “Sang de l’Enfer,” *Valais, Switzerland* 2023

★ Failla Pinot Noir, *Ferrington Vineyard, Anderson Valley, California* 2023

NEW YORK STRIP, *SON OF A BEACH FARM*

Small Family Farm celeriac-potato pave, creamed spinach, bacon,
pickled Walla Walla onion, hen of the woods mushroom, bordelaise sauce, Bagnoli truffle

Pax Syrah, *Bench Vineyard, Clements Hills, California* 2022

★ Château Pradeaux Bandol, *Provence, France* 2019

PUMPKIN TIRAMISU

chai soaked chiffon cake, cranberry caramel, pear sorbet, salted pecan

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

★ Liliac & Kracher Ice Wine, *Transylvania, Romania* 2023

MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225

EXECUTIVE CHEF TORY MILLER

EXECUTIVE SOUS CHEF BRANDON HEMESATH

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

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SON OF A BEACH FARM KOREAN STEAK TARTARE 28

Atoms to Apples Asian pear, white kimchi, pine nut, quail egg, wasabi aioli

LUNA CIRCLE WALLA WALLA ONION TARTE FLAMBÉ 28

matsutake mushroom, fromage blanc, Harrow Sweet pear,

Uplands Rush Creek Reserve, Calvados

SEARED *HUDSON VALLEY* FOIE GRAS 28

brioche torrijas, *Carandale Farm* quince, Habanada chili, Marcona almond,

foie gras-Koginut squash ice cream, orange, fennel

WONKA'S HARVEST BEETS 26

Carandale's fermented plum, *Dreamfarm* chèvre, peanut chili crisp, *Ten Eyck* Suncrisp apple

BARNARD FARM BARTLETT PEAR AGNOLOTTI 28

Bee Charmer Honeynut squash, Harrow Sweet pear,

Hook's Gorgonzola, pepita, chicken skin, apple cider reduction

SECOND COURSE

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BEE CHARMER HONEYNUT SQUASH 48

baby bok choy, carrot, *Leroux Produce* cauliflower,

macadamia nut-apple pani puri, Madras curry, ginger crisp

DESERT SPRINGS BARRAMUNDI 56

Longganisa sausage, garlic rice, purple sweet potato, *Luna Circle* cippolini onion,

baby bok choy, *Roots Down Farm* Habanada pepper, coconut milk adobo

POTATO CRUSTED ICELANDIC COD 52

sweet garleek, *Burr Oak Gardens* savoy cabbage, *Ten Eyck* Suncrisp apple,

Ciderboys First Press cider, smoked trout roe, Kusshi oyster-salsify chowder

DRY AGED *WAUTOMA FAMILY OF FARMS* DUCK 58

Love Food Farm arrowhead cabbage, rutabega purée, duck confit, radicchio,

caraway, ground cherry, pomegranate, red wine jus

BEEF RIBEYE, *SON OF A BEACH FARM* 65

Small Family Farm celeriac-potato pave, creamed spinach, bacon,

pickled Walla Walla onion, hen of the woods mushroom, bordelaise sauce, Bagnoli truffle

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

Uplands Rush Creek Reserve | *Blakesville Creamery* St. Germain | *Marieke* Gouda

strawberry-peach jam, pecan bread, candied pecans

CHOCOLATE MOUSSE TART 18

Concord grape sauce, malted milk ice cream, candied hazelnut, ruby chocolate, raspberry

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar

Ela Orchard apple butter, cinnamon ice cream, maple candied peanut, apple cider reduction

FIVE SPICE PUMPKIN CAKE 18

hazelnut dacquoise, pumpkin crème fraîche mousseline, toasted maple ice cream

WINE PAIRING 65

