



FIRST COURSE

**California Dungeness Crab**

creamy avocado, Cara cara orange, crispy salsify, togarashi

**Beef Tartare, *Son of a Beach Farm***

smoked egg yolk, pickled shallot, crispy baguette

***Driftless Organics* Rutabaga 'Hummus'**

pomegranate, fennel, tahini, lemon oil, sumac

SECOND COURSE

***Dreamfarm* Chèvre Gnudi**

shaved black truffle, brown butter, Spanish chestnut, Meyer lemon

***Stack Farms* Suckling Pig Agnolotti**

black trumpet mushrooms, toasted hay, parsnip, aged balsamic

**Foie Gras Torchon**

rose petal gelée, caramelized beet gastrique, toasted brioche

THIRD COURSE

**Maine Lobster**

*Snug Haven* carrots & spinach, cardamom, charred onion

**Black Cod**

*Small Family Farm* sweet potato, pimentón, mussels, saffron emulsion

**Cauliflower, Dukkah Spiced**

toasted pine nut & pistachio, lemon zest purée, spinach

FOURTH COURSE

**Duck, *Wautoma Family Farms***

Door County cherries, crispy confit, Thai long peppercorn

**New York Strip, *Son of a Beach Farm***

maitake mushroom, smoked *Butter Mountain* potatoes, short rib

**Tetsukabuto Squash, *Harmony Valley Farm***

miso, pickled napa cabbage, hedgehog mushroom conserva

FIFTH COURSE

**Chocolate Mousse**

blackberry sorbet, hazelnut praline, salted blondie bites, raspberry cream

**Cinnamon Babka**

passionfruit curd, dulce de leche ice cream, pineapple rum syrup, toasted coconut tuile

**Wisconsin Artisan Cheeses**

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

★ RESERVE WINE PAIRING 200 | WINE PAIRING 100

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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.

