# Tasting Menu

January 29th, 2026

Lump Blue Crab

pink pineapple, *Crossroads Community Farm* celeriac, milk bread,
Marie Rose sauce, vadouvan spiced XO chili crisp

Schloss Gobelsburg Rosé "Cisterician," *Kamptal, Austria* 2024

★Domaine Huet "Le Mont Sec," *Vouvray, France* 2021

Honeynut Squash & *Dreamfarm* Chèvre Cappelletti

*Pinn Oak Ridge* lamb Sunday gravy, pecorino romano

Vallepicciola Chianti Classico, *Tuscany, Italy* 2022

★Bebbiano Chianti Classico Gran Selezione, *Capannino Vineyard, Tuscany, Italy* 2020

Hokkaido Sea Scallop

*Driftless Organics* chioggia beets, Brussels sprouts, citrus fruits,

ras el hanout Greek yogurt, pistachio chimichurri, red currant hot honey

Knoll Grüner Veltliner "Federspiel," *Lobinger Kreutles Vineyard, Wachau, Austria* 2020

★Schloss Gobelsburg Grüner Veltliner, *Ried Steinsetz, Kamptal, Austria* 2023

*Seven Seeds Farm* Organic Pork Belly Katsu

Kagayaki rice, pickled *Cattail Organics* kohlrabi, purple daikon radish, shio-tonkatsu broth

Patricia Green Pinot Noir "Chehalem Mountain Vineyard," *Willamette Valley, Oregon* 2023

★Patricia Green Pinot Noir "Marine Sedimentary," *Willamette Valley, Oregon* 2022

New York Strip, *Son of a Beach Farm*

*Emmi Roth* Grand Cru pavé, parsnip confit, beef tallow popover, maitake mushroom,
bone marrow-oxtail ragout, port wine soubise

Señorío de P. Peciña "Crianza," *Rioja, Spain* 2017

★R. López de Heredia "Viña Tondonia," *Rioja, Spain* 2012

Cashew Torte

lime curd, blood orange sorbet, maple candy, mandarin

Max Ferdinand Richter Riesling Kabinett, *Wehlener Sonnenuhr Vineyard, Mosel, Germany* 2023

★Karl Erbes Riesling Auslese, *Ürziger Würzgarten, Mosel, Germany* 2019

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

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**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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Lump Blue Crab 28

pink pineapple, *Crossroads Community Farm* celeriac, milk bread,
Marie Rose sauce, vadouvan spiced XO chili crisp

*Alpinage* Raclette 28

Prosciutto di Parma, cornichon, *Driftless Organics* gem potato, baguette, dijonnaise

*Hudson Valley* Foie Gras Torchon 28

espresso, blood orange, *Crave Brothers* whipped mascarpone, candied hazelnut, spiced ladyfinger

Spiced *Snug Haven* Carrots 26

*Roots Down Farm* Badger Flame beets, buttermilk, rye, *Hook's* five year Swiss, marigold honey

Honeynut Squash & *Dreamfarm* Chèvre Cappelletti 28

*Pinn Oak Ridge* lamb Sunday gravy, pecorino romano

## Second Course

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Lacinato Kale & *Uplands* Rush Creek Reserve Crespelle 48

*Burr Oak Gardens* fusion white beans, wild black trumpet mushroom, Madeira cream,
*Carandale Farm* quince agrodolce, chanterelle mushroom conserva

Hokkaido Sea Scallops 56

*Driftless Organics* chioggia beets, Brussels sprouts, citrus fruits,
ras el hanout Greek yogurt, pistachio chimichurri, red currant hot honey

*Big Glory Bay* King Salmon 52

dirty rice, *Tipi Produce* red daikon radish, hush puppies,
wild Alaskan king crab, New Orleans style barbecue sauce

*MacFarlane* Pheasant Pot-au-feu 58

foie gras & truffle choux farci, *Savanna Institute* red thumb potatoes, celeriac, pistou, consommé

New York Strip, *Son of a Beach Farm* 65

*Emmi Roth* Grand Cru pavé, parsnip confit, beef tallow popover, maitake mushroom,
bone marrow-oxtail ragout, port wine soubise

## Third Course

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Wisconsin Artisan Cheeses 24

*Uplands* Rush Creek Reserve | *Blakesville Creamery* St. Germain | *Marieke* Gouda
strawberry jam, pecan bread, candied pecans

Chocolate Rum Cake 18

roasted pineapple ice cream, milk chocolate ganache, ginger Bavarian, salted macadamia

Doughnut 18

croissant doughnuts made to order, tossed in spiced sugar
butterscotch budino, cardamom-rum ice cream, brûléed banana, dulce de leche, salted peanut

Chèvre Cheesecake 18

Concord grape gelée, rosemary shortbread, tawny port cream, pear butter

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**Wine Pairing 65**