



TASTING MENU

JANUARY 18TH, 2023

FLUKE KINILAW

citrus, winter radishes, green chili, red onion, lumpia crepe, Thai basil oil, carrot-coconut milk

Château l'Ermite "Sainte Cécile," Rousanne/Voignier, *Costières de Nîmes, France* 2019

★ Schloss Gobelsburg Riesling "Tradition," *Kamptal, Austria* 2016

MORTADELLA AGNOLOTTI

Uplands Dairy Rush Creek Reserve, cavolo nero, pistachio

Sattler Sankt Laurent "Reserve," *Burgenland, Austria* 2019

★ Tomasso Bussola Valpolicello Classico Superiore, *Veneto, Italy* 2005

KYUQUOT SOUND SABLEFISH

wild rice, rock shrimp, fennel, citrus salad, roasted parsnips, blood orange Maltaise sauce

Michael Vattan Sancerre, *Loire Valley, France* 2021

★ Vacheron Sancerre "Paradis," *Loire Valley, France* 2019

PINN-OAK RIDGE FARM LAMB RIBEYE

Beluga lentils, merguez, braised rainbow chard, hazelnut pesto, harissa aioli

Buil and Gene 'Joan Gine,' *Priorat, Spain* 2013

★ Jordan Cabernet Sauvignon, *Alexander Valley, Sonoma, California* 2012

SUNDAE

honey mandarin sorbet, champagne-soaked chiffon cake, Bavarian cream, hazelnut praline

Gebruder Ludwig Riesling Spätlese, *Thörnicher Ritsch Vineyard, Mosel, Germany* 2021

★ Michel Fonné Pinot Gris, *Marckrain Vineyard, Alsace, France* 2017

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

DREAMFARM CHÈVRE GNUDI 25

hedgehog mushrooms, roasted cauliflower, sage brown butter, *SarVecchio*

GÂTEAU "FRIAND" 28

aged duck confit, sweetbreads, foie gras, Gold Rush apple, frisee, herb mustard, sauce au Bresse

FLUKE KINILAW 26

citrus, winter radishes, green chili, red onion, lumpia crepe, Thai basil oil, carrot-coconut milk

MORTADELLA AGNOLOTTI 27

Uplands Dairy Rush Creek Reserve, cavolo nero, pistachio

GRILLED OCTOPUS 28

Spanish potato salad, yellowtail tuna, *Don's Produce* baby rainbow chard, Marcona almonds, romesco

SECOND COURSE

ROASTED CARROTS 44

mushroom conserva, toasted farro, celeriac-cauliflower tahina, roasted beets, pickled romanesco, schug, Greek yogurt, chili oil, salsa verde

PINN-OAK RIDGE FARM LAMB RIBEYE 60

Beluga lentils, merguez, braised rainbow chard, hazelnut pesto, harissa aioli

KYUQUOT SOUND SABLEFISH 52

wild rice, rock shrimp, fennel, citrus salad, roasted parsnips, blood orange Maltaise sauce

JUMBO SEA SCALLOPS 55

spiced winter squash, crispy rice, braised mustard greens, green curry coconut, cilantro

FISCHER FAMILY FARM RIBEYE 65

Snug Haven spinach, hedgehog mushrooms, aged New York Strip, gyudon, soy cured egg yolk, bone marrow rice, green daikon radish, teriyaki

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, candied pecans

CHOCOLATE BRIOCHE 15

filled with vanilla cream and tart cherries
blood orange sauce, brandy crème anglaise

LEMON MOUSSE 15

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

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
mango sauce, toasted coconut cream, mango sorbet

WINE PAIRING 65

