



TASTING MENU

JULY 27TH, 2024

YELLOWTAIL HAMACHI CRUDO

Lutz Family Farm blueberries, English peas, matcha, yuzu

Von Winning Riesling Extra Brut, *Pfalz, Germany* NV

★ Gamet “Rive Droite” Blanc de Noirs, *Vallee de la Marne, Champagne* NV

DREAMFARM CHÈVRE GNUDI

Alsum's sweet corn, *Savory Accents* shishito peppers, chanterelle, sorghum

Schlossgut Diel “Diel de Diel,” *Nabe, Germany* 2021

★ Domaine Weinbach Pinot Gris, *Clos de Capucins, Alsace, France* 2022

ALASKAN HALIBUT

Young Earth Farm heirloom tomato, sweet cherries, Iberian chorizo, snow pea, fennel

Mathias Hirtzberger Grüner Veltliner “Treu,” *Wachau, Austria* 2018

★ Ott Grüner Veltliner, *Ried Spiegel, Wagram, Austria* 2021

SQUAB

Sue Vang's eggplant, Door County currants, sweetbreads, candied cashew

Patricia Green Pinot Noir, *Chebalem Mountain Vineyard, Willamette Valley, Oregon* 2022

★ St. Innocent Pinot Noir, *Momtazi Vineyard, McMinnville, Willamette Valley, Oregon* 2019

NEW YORK STRIP, SON OF A BEACH FARM

Snug Haven carrots, fingerling potatoes, oxtail, tamarind, oregano

Luigi Einaudi Barolo, *Piedmont, Italy* 2019

★ White Rock Claret, *Napa Valley, California* 2019

SWEET CORN CREME CARAMEL

Lutz Family Farm blueberries, white chocolate biscotti, whipped chèvre, smoked almond

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

★ Château Chante l'Oiseau, *Sauternes, France* 2019

MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

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.



A LA CARTE

FIRST COURSE

YELLOWTAIL HAMACHI CRUDO 27

Lutz Family Farm blueberries, English peas, matcha, yuzu

SINGING FAWN SUNGOLD TOMATOES 26

Maggie's Farm raspberry, avocado, basil, anise hyssop

SPANISH OCTOPUS 26

Singing Fawn sungold tomato, *Jones Valley* treviso, chickpea, pine nut

JONES VALLEY FARM FAVA BEANS 26

Seven Seeds Organic pork belly, pickled green strawberry, purslane, jamón ibérico

DREAMFARM CHÈVRE GNUDI 26

Alsum's sweet corn, *Savory Accents* shishito peppers, chanterelle, sorghum

SECOND COURSE

BADGER FLAME BEETS, *ROOTS DOWN FARM* 48

beet & potato gratin, *Jones Valley* baby cauliflower, wild rice, fermented blueberry

AUSTRALIAN PRAWNS 52

golden zucchini Thai curry, crispy shrimp gyoza, corriander, sungold tomato

ALASKAN HALIBUT 52

Young Earth Farm heirloom tomato, sweet cherries, Iberian chorizo, snow pea, fennel

CHICKEN, SEVEN SEEDS ORGANICS 58

Leroux Produce white romanesco, chanterelle mushrooms, garlic scape, Australian black truffle

NEW YORK STRIP, *SON OF A BEACH FARM* 65

Snug Haven carrots, fingerling potatoes, oxtail, tamarind, oregano

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

blueberry-rhubarb jam, cherry hickory nut bread, candied pecans

CHOCOLATE BUDINO 15

raspberry sorbet, chocolate cookie crumbs, toasted hazelnuts, fresh lavender cream,
Barnard Farm raspberries

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
coffee ice cream, whipped rum mascarpone, cacao nib shortbread

PISTACHIO STRAWBERRY TART 15

Barnard Farm cherries, lemon balm ice cream, framboise sabayon

WINE PAIRING 65

