



## TASTING MENU

APRIL 28TH , 2022

### HAMACHI SASHIMI

cucumber-caviar hosomaki, serrano chili, strawberry nikiri, avocado crema

Moussé "L'Or D'Eugene," *Vallee de la Marne, Champagne*

★ Dehours "Les Vignes de la Vallée," *Vallee de la Marne, Champagne*

### DREAMFARM CHÈVRE GNUDI

mushrooms, French summer truffles, pine nuts, ramp-nettle pistou

Cave de la Côte Gamaret "Expression," *La Côte, Switzerland* 2019

★ Zereisen Spätburgunder Schuleu, *Baden, Germany* 2018

### WILD ALASKAN HALIBUT

green garlic chowder, smoked ham, golden potatoes, Burgundy escargots, manila clams,  
herbs salad, green garlic oil

Les Tourelles de la Créé, *Montagny, France* 2018

★ Fichet Meursault Chevalieres, *Vineyard, Burgundy, France* 2019

### PINN OAK RIDGE LAMB RIBEYE

carrot and chickpea chaat masala, olive oil crushed potatoes, cashews, watercress,  
mint herb oil, tamarind reduction, greek yogurt

Amadiou Gigondas *Le Pas de L'Aigle, France* 2016

★ Alvaro Palacios, *Finca Dofi Vineyard, Priorat, Spain* 2016

### DULCE DE LECHE PANNA COTTA

*Warm Belly Farm* strawberries, key lime drizzle cake, pecan brittle

Carmes de Rieusuec Sauternes, *France* 2018

★ Királyudvar Tokaji Aszú "6 Puttonyos," *Hungary* 2008


MENU 160 | ★ RESERVE WINE PAIRING 150 | WINE PAIRING 75

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EXECUTIVE CHEF TORY MILLER  
PASTRY CHEF KRISTINE MILLER  
SOUS CHEF ABBY HAMPTON  
SOUS CHEF DYLAN HUNTRESS

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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#### HAMACHI SASHIMI 24

cucumber-caviar hosomaki, serrano chili, strawberry nikiri, avocado crema

#### SPANISH OCTOPUS 26

polenta, preserved Meyer lemon, capers, arugula, marinated olives, SarVecchio, Calabrian chili aioli

#### DREAMFARM CHÈVRE GNUDI 25

mushrooms, French summer truffles, pine nuts, ramp-nettle pistou

#### FOIE GRAS 26

banana bread, stir-fried kale shoots, blueberry, fish sauce caramel

#### BEEF TENDERLOIN TARTARE 25

winter radish, baharat, thai chili, beef fat naan, preserved lemon greek yogurt, tomato-shio koji, egg jam

### SECOND COURSE

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#### SNUG HAVEN SPINACH SPANIKOPITA 44

lemon-herb roasted carrots, chioggia & gold beets, maitake mushrooms, *Murphy's Farm* cottage cheese, chive oil

#### TAI SNAPPER 48

oven dried cherry tomatoes, charred butter lettuce, fregola sarda-olive "salad", fried boquerones, basil aioli

#### PINN OAK RIDGE LAMB RIBEYE 55

carrot and chickpea chaat masala, olive oil crushed potatoes, cashews, watercress, mint herb oil, tamarind reduction, greek yogurt

#### WILD ALASKAN HALIBUT 55

green garlic chowder, smoked ham, golden potatoes, Burgundy escargots, manila clams, herbs salad, green garlic oil

#### FISCHER FAMILY FARMS NEW YORK STRIP 65

*Snug Haven* spinach, triple cream blue cheese, tater tots, Yorkshire pudding, bone marrow bordelaise

### THIRD COURSE

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#### SELECTION OF THREE WISCONSIN ARTISAN CHEESES 24

pear jam, biscotti, smoked almonds

#### LEMON CREAM TART 15

Door County cherry sauce, honey toffee, vanilla bean ice cream, butterscotch

#### CHOCOLATE 15

milk chocolate cheesecake mousse filled with a mango gelee, chocolate shortbread, italian meringue

#### DOUGHNUT 15

croissant doughnuts tossed in spiced sugar, coffee ice cream, vanilla bean bavarian cream, salted caramel, candied hazelnuts