



TASTING MENU

FEBRUARY 21ST, 2026

HIRAMASA SASHIMI

Jerusalem artichoke, miso-cashew milk, fermented sweet peppers,
Harmony Valley horseradish, yuzu ponzu, finger lime

Emilio Moro "El Zarzal," *Bierzo, Spain 2023*

★ Do Ferreira Albariño "Cepas Vellas," *Rias Baixas, Spain 2023*

CARDAMOM-RICOTTA AGNOLOTTI

Meyer lemon, *Sartori* SarVecchio, hazelnut gremolata, mortadella

Surrau Vermentino, *Sciala di Gallura Superiore, Sardinia, Italy 2022*

★ Lucien Crochet Sancerre, *Loire Valley, France 2023*

HOKKAIDO SEA SCALLOP

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

Bernhard Ott Grüner Veltliner "Am Berg," *Wagram, Austria 2024*

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

SEVEN SEEDS FARM ORGANIC PORK BELLY

Whispering Pines Murasaki sweet potato, *Marieke* gouda,

Snug Haven spinach, smoked almond dukkah, pomegranate chermoula

Bruna Grimaldi "Scassa," *Barbera d'Alba Superiore, Piedmont, Italy 2022*

★ Allain Graillot Crozes-Hermitage, *Rhône Valley, France 2021*

BEEF RIBEYE, SON OF A BEACH FARM

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

Martínez Alesanco "Reserva," *Rioja, Spain 2017*

★ Round Pond Cabernet Sauvignon, *Napa Valley, California 2021*

BROWN BUTTER CAKE

brandy sabayon, blood orange hibiscus curd, Meyer lemon, crème fraîche sorbet, Thai basil

Elio Perrone Moscato d'Asti "Sourgal," *Piedmont, Italy 2024*

★ Liliac & Kracher Ice Wine, *Transylvania, Romania 2023*

Menu 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225*

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.



À LA CARTE

FIRST COURSE

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JONAH CRAB 28

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

BRAISED SPANISH OCTOPUS 28

potato croquetas, shaved fennel, Manzanilla olives,
preserved lemon Greek yogurt, harissa romesco sauce

HUDSON VALLEY FOIE GRAS TORCHON 28

Partially Drifted Farm winter rhubarb, *Stack Farm* duck confit,
pink peppercorn-*Hook's* 12 year cheddar biscuit, chicory salad, tamarind jus

ROASTED RED & GOLD BEETS 26

Champagne mango, *Dreamfarm* chèvre, peanuts, charred wild onion nước chấm, mint

CARDAMOM-RICOTTA AGNOLOTTI 28

Meyer lemon, *Sartori* SarVecchio, hazelnut gremolata, mortadella

SECOND COURSE

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LACINATO KALE & ALPINAGE RACLETTE 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

CALIFORNIA STURGEON 52

Savannah Institute crescent fingerling potatoes, bacon, Savoy cabbage,
crème fraîche, Champagne-golden Kaluga caviar sauce

PINN-OAK RIDGE LAMB RIBLOIN 58

stinging nettle-black truffle crépinette, wild mustard green pommes purée,
Don's Produce sugar snap peas, Pinot Noir jus

BEEF RIBEYE, 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 Pleasant Ridge Reserve | *Blakesville* St. Germain | *Bleu Mont Dairy* Bandaged Cheddar
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

WINE PAIRING 65

