



TASTING MENU

SEPTEMBER 25TH, 2025

WAKAME CURED STEELHEAD TROUT

Roots Down Farm Habanada peppers, strawberries,
kagayaki rice, holy basil, burnt scallion-perilla mayo

Monte Rio Cellars Rosé, *Teresi Vineyard, Lodi, California* 2024

★ Schloss Gobelsburg Grüner Veltliner, *Steinsetz, Kamptal, Austria* 2022

MUSHROOM MIKE HUITLACOCHÉ AGNOLOTTI

Alsum's sweet corn, *Sartori* SarVecchio, mezcal, cherry salsa macha

Cave de la Côte Gamaret "Expression," *Switzerland* 2022

★ I Custodi Etna Rosso, "Ætneus," *Sicily, Italy* 2017

WILD ALASKAN SABLEFISH

scallop mousseline, *Green Barn Farm* cabbage, *Rooted* Badger Flame beets,

Calvados browned butter, apple-horseradish oil

Talley Chardonnay, *San Luis Obispo Coast, California* 2022

★ Big Table Farm Chardonnay "The Wild Bee," *Willamette Valley, Oregon* 2022

SEVEN SEEDS FARM PORK BELLY BULGOGI

Ela Orchard Parker pear & ramp kimchi, caramelized parsnip purée

Ancien Pinot Noir, *Carneros, California* 2023

★ Robert Sinskey Pinot Noir, *Carneros, California* 2018

NEW YORK STRIP, SON OF A BEACH FARM

Small Family Farm celeriac-potato pave, creamed spinach, bacon,
pickled Walla Walla onion, hen of the woods mushrooms, bordelaise sauce

Maculan Cabernet Sauvignon "Palazzotto," *Veneto, Italy* 2021

★ Chateau Lagrange, *Saint-Julien, Bordeaux, France* 2018

BARNARD FARM PEACH UPSIDE DOWN CAKE

pêche de vigne caramel, raspberry sorbet, peach sauce, cardamom crème fraîche, pecan praline

Owen Roe Viognier "The Parting Glass," *Outlook Vineyard, Yakima, Washington* 2016

★ 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

EXECUTIVE SOUS CHEF BRANDON HEMESATH

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

-

WAKAME CURED STEELHEAD TROUT 28

Roots Down Farm Habanada peppers, strawberries,
kagayaki rice, holy basil, burnt scallion-perilla mayo

ROOTED SWEET GARLEEK VOL-AU-VENT 28

hen of the woods, matsutake, poached egg, golden Kaluga caviar, oloroso sherry

HUDSON VALLEY FOIE GRAS PANNA COTTA 28

verjus gel, hickory nuts, brown butter-apple focaccia,
fennel, Honeycrisp apple, *Morren Orchard* concord jus

WONKA'S HARVEST BEETS 26

Carandale's fermented plum, *Dreamfarm* chèvre, peanut chili crisp

MUSHROOM MIKE HUITLACOCHÉ AGNOLOTTI 28

Alum's sweet corn, *Sartori* SarVecchio, mezcal, cherry salsa macha

SECOND COURSE

-

BEE CHARMER HONEYNUT SQUASH 48

baby bok choy, carrots, *Leroux Produce* cauliflower,
macadamia nut-apple pani puri, Madras curry, tapioca crisp

BOUILLABAISSE MARSEILLAISE 56

swordfish, tiger prawn, mussels, clams, ham, tomato,
Wonka's Harvest fennel, Upstate Abundance potatoes, saffron aioli

WILD ALASKAN SABLEFISH 52

scallop mousseline, *Green Barn Farm* cabbage, *Rooted* Badger Flame beets,
Calvados browned butter, apple-horseradish oil

WAUTOMA FAMILY OF FARMS DUCK BREAST 58

Brussels sprouts, duck confit, *Olden Organics* sweet potato,
groundcherry, Thai chili, lemongrass-tamarind jus

BEEF RIBEYE, *SON OF A BEACH FARM* 65

Small Family Farm celeriac-potato pave, creamed spinach, bacon,
pickled Walla Walla onion, hen of the woods mushrooms, bordelaise sauce

THIRD COURSE

-

WISCONSIN ARTISAN CHEESES 24

Hook's 20 yr. Cheddar | *Blakesville Creamery* St. Germain | *Marieke* Gouda
Barnard Farm peach jam, pecan bread, candied pecans

CHOCOLATE MOUSSE TART 18

plum sauce, malted milk ice cream, candied hazelnuts, ruby chocolate, raspberry

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar
Ela Orchard apple butter, cinnamon ice cream, maple candied peanuts, apple cider reduction

PEAR GALETTE 18

almond frangipane, concord grape sorbet, sage butterscotch, brown butter streusel

WINE PAIRING 65

