



TASTING MENU

APRIL 4TH, 2026

HIRAME SASHIMI

Mushroom Mike chestnut mushroom chawanmushi, ma kombu-cha, umeboshi, tapioca cracker, yuzu koshō mayo

Domaine de la Pépière “Briords,” *Muscadet Sèvre et Maine, Loire Valley, France* 2024

★Domaine William Fevre “Les Lys,” *Chablis, France* 2020

CAVATELLI

Edwards country ham, pistachio, *Dreamfarm* chèvre, *New Life Greens* pea shoot pesto

Fritz Haag Riesling “Feinherb,” *Mosel, Germany* 2024

★Albert Boxler Gewürtztraminer,” *Alsace, France* 2023

KING SALMON MI-CUIT GRENOBLOISE

pommes purée, *Snug Haven* spinach, pomelo & Meyer lemon, capers, crouton, cornichon, brown butter, Cabernet jus, hazelnut

Schloss Gobelsburg “Cistercien” Rosé, *Kamptal, Austria* 2024

★Failla Pinot Noir “Savoy Vineyard,” *Anderson Valley, California* 2023

SEVEN SEEDS FARM ORGANIC PORK BELLY

Whispering Pines Murasaki sweet potato, *Marieke* gouda,

Snug Haven spinach, smoked almond dukkah, pomegranate chermoula

Bernard Baudry “Le Domaine,” *Chinon, France* 2022

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

NEW YORK STRIP, SON OF A BEACH FARM

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

La Rioja Alta “Viña Ardanza” Reserva, *Rioja, Spain* 2019

★Ridge Zinfandel, *Lytton Springs, California* 2017

BLOOD ORANGE SEMIFREDDO

parsnip cake, ruby chocolate, winter rhubarb, almond pizzelle

Vietti Moscato d’Asti, *Piedmont, Italy* 2025

★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

HIRAME SASHIMI 26

Mushroom Mike chestnut mushroom chawanmushi, ma kombu-cha, umeboshi, tapioca cracker, yuzu koshō mayo

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

CAVATELLI 28

Edwards country ham, pistachio, *Dreamfarm* chèvre, *New Life Greens* pea shoot pesto

SECOND COURSE

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

KING SALMON MI-CUIT GRENOBLOISE 56

pommes purée, *Snug Haven* spinach, pomelo & Meyer lemon, capers, crouton, cornichon, brown butter, Cabernet jus, hazelnut

CORNMEAL CRUSTED GROUPER 52

fresh kielbasa, rye spaetzle, Savoy cabbage, kohlrabi-winter radish salad, whole grain mustard, leek fondue

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

NEW YORK STRIP, 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

WISCONSIN ARTISAN CHEESES 24

Uplands Pleasant Ridge Reserve | *Marieke Gouda* | *Bleu Mont Dairy* Bandaged Cheddar strawberry jam, pecan bread, candied pecans

CHOCOLATE 18

warm flourless chocolate cake, chocolate ganache, toasted coconut crème anglaise, *Barnard Farm* cherry sauce, brown sugar ice cream

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar butterscotch budino, cardamom-rum ice cream, brûléed banana, dulce de leche, salted peanut

HONEY YOGURT PANNA COTTA 18

butter toasted cornbread, key lime sorbet, apricot sauce, pistachio

WINE PAIRING 65

