



TASTING MENU

MAY 24TH, 2023

GRILLED YELLOWTAIL CRUDO

charred ramp kimchi, shiso, kombu cure, dashi compressed cucumber

Laberinto Sauvignon Blanc, "Cenizas," *Maule Valley, Chile* 2022

★Domaine Sigalas Assyrtiko, *Santorini, Greece* 2021

STACK FARM SUCKLING PIG CARAMELLE

caramelized whey, *Jones Valley* agretti, green garlic

Tenuta Di Arceno Chianti Classico, *Tuscany, Italy* 2020

★Le Torre Brunello di Montalcino, *Tuscany, Italy* 2017

ORA KING SALMON

Love Food sorrel, *Roots Down Farm* petite sweet broccoli, pea tendrils

Marchelle Colombard, *Russian River Valley, California* 2020

★Domaine Fevre Chablis, "Estate," *France* 2019

FISCHER FAMILY FARMS 60-DAY AGED NEW YORK STRIP

morel mushrooms, asparagus, bacon, whipped potatoes, spinach

Aurelius St. Emilion, *Bordeaux, France* 2018

★Labrie St. Emilion, *Bordeaux, France* 2018

RHUBARB TART

Warm Belly Farm strawberry compote, Italian meringue, oatmeal cookie crisp

Karl Erbes Riesling Auslese, *Ürziger Würzgarten Vineyard, Mosel, Germany* 2019

★Selbach Oster Riesling Auslese, *Zeltinger Sonnenuhr, Rotlay Parcel, Mosel, Germany* 2020

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

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TONY YANG'S ASPARAGUS & BURRATA 21

whipped *Murphy's* cottage cheese & buttermilk, crispy milk toast, toasted pepitas

FOIE GRAS 27

torchon & ganache, goat cheese gulab jamun, rhubarb & rose syrup, toasted peanut

GRILLED YELLOWTAIL CRUDO 27

charred ramp kimchi, shiso, kombu cure, dashi compressed cucumber

STACK FARM SUCKLING PIG CARMELLE 27

caramelized whey, *Jones Valley* agretti, green garlic

HOOK'S 20 YEAR AGED CHEDDAR 45

Meadowlark Mills rye tagliatelle, egg yolk, crème fraîche, caraway

SECOND COURSE

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MAITAKE MUSHROOMS 48

Luna Circle onion & porcini jam, whipped fresh ricotta, pickled spring onion

SEA SCALLOPS 56

grilled ramps, maitake mushrooms, braised beef shank, uni

ORA KING SALMON 52

Love Food sorrel, *Roots Down Farm* petite sweet broccoli, pea tendrils

WAUTOMA FAMILY FARMS DUCK 60

green garlic hummus, rhubarb tabbouleh, pomegranate, crispy confit

FISCHER FAMILY FARMS NEW YORK STRIP 65

morel mushrooms, asparagus, bacon, whipped potatoes, spinach

THIRD COURSE

-
WISCONSIN ARTISAN CHEESES 24

rhubarb jam, cherry hickory nut bread, candied pecans

ICE CREAM SANDWICH 15

flourless chocolate cake layered with vanilla malt semifreddo, framboise caramel, pecan pavê

CHERRY UPSIDE DOWN CAKE 15

Door County cherries, almond creme anglaise, cara cara sorbet, almond meringues

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
Concord grape coulis, cinnamon tahini ice cream, grape white chocolate ganache, sesame brittle

WINE PAIRING 65

