



TASTING MENU

JUNE 17TH, 2022

RED SNAPPER CEVICHE

rhubarb, matcha, black lime, serrano chili, rice cracker, coconut milk

Dumagin "La Cuvée 17," *Chigny les Roses, Champagne*

★ Henri Billiot "Réserve Brut," *Ambonnay, Champagne*

ITALIAN "WEDDING SOUP" AGNOLOTTI

Heritage Farm pork, escarole, sugar snap peas, black truffle, SarVecchio, chicken broth

Birgit Eichinger Grüner Veltliner, *Ried Hasel, Kamptal, Austria 2020*

★ Prager Grüner Veltliner, "Smaragd," *Achleiten Vineyard, Wachau, Austria 2020*

WILD CAUGHT SKATE

baby beet, carrots, ramps, morel mushrooms, broccolini, spring goddess

Robert Weil Riesling "Troocken," *Rheingau, Germany 2020*

★ Brundlmayer Riesling *Heiligenstein Vineyard, Kamptal, Austria 2016*

PINN-OAK RIDGE LAMB RIBEYE

lamb rib barbacoa, polenta, radishes, hakurei turnips, ramp mole verde

R. López de Heredia *Viña Bosconia, Rioja, Spain 2009*

★ *Viña Sastre "Gran Reserva," Pago de Santa Cruz, Ribera del Duero, Spain 2012*

STRAWBERRY CREAM TART

roasted *Warm Belly Farm* strawberries, rosemary meringue,
strawberry rhubarb sorbet, maple almonds

G.D. Vajra Moscato di Asti, *Piedmont, Italy 2021*


★ Telmo Rodriguez Molino Real Mountain Wine, *Malaja, Spain 2015*

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

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

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.





FIRST COURSE

ASPARAGUS 21

morel mushroom, ramp, Pleasant Ridge Reserve Quiche,
morel mushroom conserva, watercress, rosemary-whole grain vinaigrette

RED SNAPPER CEVICHE 24

rhubarb, matcha, black lime, serrano chili, rice cracker, coconut milk

ITALIAN "WEDDING SOUP" AGNOLOTTI 25

Heritage Farm pork, escarole, sugar snap peas, black truffle, SarVecchio, chicken broth

SOFT SHELL CRAB 27

zucchini, lump and king crab stuffed squash blossom, lemon-basil cream sauce

SEVEN SEEDS ORGANIC PORK BELLY "CARNITAS" 22

charred broccoli, tortilla puree, pickled carrots and jalapeño, strawberry-chile de arbol salsa

SECOND COURSE

VOLAUVENT PUFF PASTRY 42

sorrel yogurt, miso braised baby turnips, roasted beets, asparagus,
maitake mushrooms, carrots, beet greens

PINN-OAK RIDGE LAMB RIBEYE 55

lamb rib barbacoa, polenta, radishes, hakurei turnips, ramp mole verde

WILD CAUGHT SKATE 48

baby beet, carrots, ramps, morel mushrooms, broccolini, spring goddess

WILD ALASKAN HALIBUT 50

Panko, baby carrot, sugar snap peas, pea tendrils, wild rice, lemon-dill cream sauce

FISCHER FAMILY FARMS NEW YORK STRIP 65

garlic chive-Swiss Emmental Rösti,
asparagus, mushrooms, spring onion soubise, cabernet jus

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

pear jam, biscotti, smoked almonds

CARROT CAKE 15

Jones Valley Farm carrot cake, whipped cream cheese, honey roasted carrot,
rhubarb curd, carrot lime sorbet

CHOCOLATE POTS DE CRÈME 15

orange soaked brioche, espresso cream, pistachio praline

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
rhubarb compote, caramel ice cream, bourbon caramel, candied pecans

WINE PAIRING 55