



TASTING MENU

NOVEMBER 16TH, 2022

FISCHER FAMILY FARM BEEF TENDERLOIN CARPACCIO

grilled matsutake mushrooms, Jerusalem artichoke chips, arugula pesto,
black truffle SarVecchio vinaigrette

Arnaud de Villeneuve Tremontaine “Tabacal Dos” Rancio, *Côtes Catalanes, France NV*

★Domaine Fontanel L’Ancêtre Rancio Sec, *Côtes Catalanes, France 2007*

DREAMFARM CHÈVRE AGNOLOTTI

honeynut squash purée, black kale, pickled seckle pears, lemon drop chili, pepitas,
Pecorino Romano, sage brown butter

Michel Fonné Pinot Blanc, *Alsace, France 2020*

★Von Schubert Maximin Grünhaus Pinot Blanc, *Mosel, Germany 2019*

KYUKUOT SOUND SABLEFISH

cornmeal fried rock shrimp, *Hooks* 10yr cheddar polenta, parsnips,
Morren Orchard Spigold apples, broccoli, romanesco, green chili adobo aioli

Bethel Heights Chardonnay, “Estate,” *Eola Amity Hills, Willamette Valley, Oregon 2017*

★Sea Smoke Chardonnay, *Sta Rita Hills, California 2019*

FISCHER FAMILY FARM EYE OF RIB BEEF POT AU FEU

Jones Valley Farm baby carrots, hakurai turnips, fingerling potatoes, Hen of the Woods
mushrooms, bone marrow & oxtail croûtes, yuzu mustard, horseradish cream, consommé

Aldo Conterno Nebbiolo “Il Favot,” *Langhe, Piedmont, Italy 2015*

★Einaudi Barolo, *Cannubi, Piedmont, Italy 2013*

SUNDAE

roasted *Ela Orchard* apple, mulled cider sorbet, maple pecans, vanilla creme anglaise, pie crumbs

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

★Karl Erbes Riesling Auslese, *Erdener Prälät, Mosel, Germany 2019*

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

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.



A LA CARTE

FIRST COURSE

UPLANDS DAIRY RUSH CREEK RESERVE 22

roasted gold and chioggia beets, *Weston Orchard* King David apples, candied hickory nuts, pickled mustard seeds, rye crouton

LA BELLE FARMS FOIE GRAS TORCHON 27

Port wine Torrijas, Concord grape gastrique, frisee, pears, spiced peanuts, maple Dijon vinaigrette

FISCHER FAMILY FARM BEEF TENDERLOIN CARPACCIO 25

grilled matsutake mushrooms, Jerusalem artichoke chips, arugula pesto, black truffle SarVecchio vinaigrette

DREAMFARM CHÈVRE AGNOLOTTI 26

honeynut squash purée, black kale, pickled seckle pears, lemon drop chili, pepitas, Pecorino Romano, sage brown butter

SPANISH OCTOPUS 26

roasted *Driftless Organics* red cabbage, toasted fennel sausage, *Rancho Gordo* yellow eye beans, rosemary oil, fennel pollen

SECOND COURSE

KOREAN FRIED HEN OF THE WOODS 44

delicata squash bibimbap, apple kimchi, pickled radish, spinach munchim, egg, gochujang sauce

WAUTOMA FAMILY OF FARMS DUCK BREAST 62

confit bao, dashi braised rutabaga, baby bok choy, kohlrabi-Weston Antique apple salad, fermented wild plum honey glaze, miso-soy caramel jus

KYUKUOT SOUND SABLEFISH 52

cornmeal fried rock shrimp, *Hook's* 10yr cheddar polenta, parsnips, *Morren Orchard* Spigold apples, broccoli, romanesco, green chili adobo aioli

JUMBO SEA SCALLOPS 55

Manila clam chowder, potato gnocchi, leeks, *Small Family Farm* celeraic, turnips, Brussels sprouts, brioche, Jamón Ibérico de Bellota

FISCHER FAMILY FARM EYE OF RIB BEEF POT AU FEU 65

Jones Valley Farm baby carrots, hakurai turnips, fingerling potatoes, Hen of the Woods mushrooms, bone marrow & oxtail croûtes, yuzu mustard, horseradish cream, consommé

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, candied almonds

CRANBERRY CURD TART 15

brûléed Italian meringue, red wine reduction, butter pecan ice cream

CHOCOLATE BABKA 15

Moonglow pear, pear butter, coffee ice cream, roasted hickory nuts

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
Concord grape reduction, peanut brittle, Concord grape sherbet, peanut butter cream

WINE PAIRING 55

