



## TASTING MENU

APRIL 17TH, 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

Alexakis Assyrtiko, *Crete, Greece 2024*

★Albert Boxler Gewürtzraminer, “*Alsace, France 2023*”

### WILD ALASKAN HALIBUT

fermented spruce tip honey, *Savanna Institute* red thumb potatoes,  
morel mushrooms, ramps, turnips, nettle-buttermilk

Ott “Am Berg” Grüner Veltliner, *Wagram, Austria 2024*

★Schloss Gobelsburg Grüner Veltliner, *Ried Steinsetz, Kamptal, Austria 2024*

### SEVEN SEEDS FARM ORGANIC PORK BELLY

*Whispering Pines* Murasaki sweet potato, *Marieke* gouda,

*Snug Haven* spinach, smoked cashew dukkah, pomegranate chermoula

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

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

### BEEF RIBEYE, 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*

★Turley Zinfandel “Cedarman,” *Howell Mountain, Napa Valley, California 2022*

### 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

### GRILLED OCTOPUS AL PASTOR 28

*Lovefood Farm* baby radish escabeche, pink pineapple, aji verde

### 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

-

### CHARCOAL GRILLED MAITAKE MUSHROOM 48

crispy sushi rice, Korean soy marinated egg, morel mushrooms, ramps, *Love Food Farm* radish, bok choy, green curry-coconut broth

### WILD ALASKAN HALIBUT 56

fermented spruce tip honey, *Savanna Institute* red thumb potatoes, morel mushrooms, ramps, turnips, nettle-buttermilk

### CORNMEAL CRUSTED GROUPER 52

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

### WAUTOMA FAMILY OF FARMS CHICKEN 58

truffle & leek dressing, foie gras stuffed thigh, *Vitruvian Farm* hakurai turnips, carrots, bacon lardon, morel mushroom, ramps, Champagne sauce

### BEEF RIBEYE, 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 rhubarb 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