



TASTING MENU

SEPTEMBER 27TH, 2023

SMOKED YELLOWTAIL HAMACHI CRUDO

Ela Orchard Cortland apple, chilled spruce tip custard, black truffle, shiso, pistachio

Meyer Fonne Riesling, "Reserve," *Alsace, France* 2020

★ Leitz Riesling "Grosses Gewächs," Rudesheimer Berg Schlossberg, *Rheingau, Germany* 2019

SWEET CORN AGNOLOTTI

chanterelle mushrooms, crimson pear, whey, crispy chicken

Jean Paul Brun, *Morgon, Beaujolais, France* 2020

★ Liquid Farm Pinot Noir, "SBC," *Santa Barbara County, California* 2021

SEA SCALLOP

Bee Charmer honeynut squash, jamón ibérico de bellota, Seckel pear, dates

Wittmann Grauer Burgunder "Troocken," *Westhofen, Rheinhessen, Germany* 2021

★ Pierre Sparr Pinot Gris, *Mambourg, Alsace, France* 2016

NEW YORK STRIP, SON OF A BEACH FARM

marrow braised onion, maitake mushroom, *Morren Orchard* Alamada apple, foie gras

Day Zinfandel, *Sonoma, California* 2018

★ Day Zinfandel, *Grist Vineyard, Dry Creek Valley, Sonoma, California* 2018

PEACH TART

Barnard Farm peaches, pêche de vigne caramel, cinnamon ice cream, toasted pecans

Château Laribotte, *Sauternes, France* 2020

★ Liliac & Kracher Ice Wine, *Transylvania, Romania* 2020

MENU 175

★ RESERVE WINE PAIRING 150 | PINCKNEY 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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SMOKED YELLOWTAIL HAMACHI CRUDO 27

Ela Orchard Cortland apple, chilled spruce tip custard, black truffle, shiso, pistachio

BADGER FLAME BEETS 25

Morren Orchard Harrow Sweet pear, anise hyssop, *Dreamfarm* chèvre, fennel

WARM MARKET HEIRLOOM TOMATOES 25

matsutake mushroom dashi, pine nuts, *Bleu Mont* Big Sky Grana

SWEET CORN AGNOLOTTI 27

chanterelle mushrooms, crimson pear, whey, crispy chicken

BEEF SHORT RIB, *SON OF A BEACH FARM* 27

Valor Acres purple yam, huitlacoche, pickled shishito peppers, queso fresco

SECOND COURSE

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BEE CHARMER HONEYNUT SQUASH 48

young ginger & squash curry, jasmine rice-coconut congee, holy basil

AMERICAN RED SNAPPER 52

Bar Harbor mussels, Beldi olive, Castelvetro olive, garlic, bomba rice

SEA SCALLOPS 52

Bee Charmer honeynut squash, jamón ibérico de bellota, Seckel pear, dates

SEVEN SEEDS ORGANIC CHICKEN 52

smoked potato purée, lavender, fingerling potatoes, shaved Burgundy truffle

NEW YORK STRIP, *SON OF A BEACH FARM* 65

marrow braised onion, maitake mushroom, *Morren Orchard* Alameda apple, foie gras

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, candied pecans

CHOCOLATE MOUSSE 15

hazelnut praline, blackberry sorbet, salted blondie bites, raspberry cream

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
Morren Orchard peach sauce, almond ice cream, almond streusel

SPICED BOURBON CHEESECAKE 15

red plum gelée, maple compressed pears, toasted hickory nuts, vanilla cream

WINE PAIRING 65

