



## TASTING MENU

FEBRUARY 7TH, 2024

### YELLOWTAIL HAMACHI CRUDO

king crab, Cara cara orange, Thai basil, corriander, coconut curry

Robert Weil Riesling "Tradition," *Rbeingau, Germany* 2021

★ Clemensbusch Riesling Kabinett, *Marienburg Vineyard, Mosel, Germany* 2021

### DREAMFARM CHÈVRE GNUDI

Spanish chestnut, brown butter, Meyer lemon, black Périgord truffle

Cardwell Hill Pinot Noir, "Estate - Pommard Block," *Willamette Valley, Oregon* 2016

★ Failla Pinot Noir, *Savoy Vineyard, Anderson Valley, California* 2021

### JOHN DORY

sunchoke, pork belly, escargot, lemon, *Snug Haven* spinach

Tim Smith Viognier, *Eden Valley, Barossa, Australia* 2022

★ Patrick Noel "Cuvée Excellence," *Sancerre, France* 2021

### BEEF RIBEYE, SON OF A BEACH FARM

crispy potato & beef marrow purée, black trumpet mushroom, oxtail

Capoano Ciro Classico Superiore Riserva, *Calabria, Italy* 2018

★ Tenuta Buon Tempo Brunello di Montalcino, *Tuscany, Italy* 2018

### CHOCOLATE MOUSSE

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

Combiér Cassis, *Saumur, Loire Valley, France*

★ Henriques & Henriques Malvasia Madeira "10 Yr," *Portugal*

### MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

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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, aïoli, 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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#### YELLOWTAIL HAMACHI CRUDO 27

king crab, Cara cara orange, Thai basil, corriander, coconut curry

#### CHEROKEE FARMS BISON TARTARE 26

pomegranate, pickled ramp, rutabaga, spiced flatbread

#### FOIE GRAS TORCHON 27

blood orange, toasted brioche, rose-infused mascarpone, beet gastrique

#### QUAIL 27

white bean cassoulet, rabbit, crispy parsnip

#### DREAMFARM CHÈVRE GNUDI 26

Spanish chestnut, brown butter, Meyer lemon, black Périgord truffle

### SECOND COURSE

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#### SMOKED HARMONY VALLEY FARM BEETS 48

maitake mushrooms, confit salsify, puffed wild rice, *Snug Haven* spinach

#### SEA SCALLOPS 52

*Small Family Farms* sweet potato, mojo picon, almond, mussels, saffron

#### JOHN DORY 52

sunchoke, pork belly, escargot, lemon, *Snug Haven* spinach

#### DUCK, WAUTOMA FAMILY FARMS 58

*Snug Haven* carrot, cumin, pine nut gremolata, hedgehog mushroom

#### BEEF RIBEYE, SON OF A BEACH FARM 65

crispy potato & beef marrow purée, black trumpet mushroom, oxtail

### THIRD COURSE

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#### WISCONSIN ARTISAN CHEESES 24

rhubarb-raspberry jam, cherry hickory nut bread, candied pecans

#### BLACK AND WHITE 15

vanilla bean cake, chocolate mousse, stracciatella meringue, chocolate ganache, spiced hot chocolate, sweet cream snow

#### DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar  
coffee ice cream, whipped rum mascarpone, cacao nib shortbread

#### LIME PANNA COTTA 15

honey cookie, blood orange sorbet, Champagne gel, honeycomb

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### WINE PAIRING 65

