



TASTING MENU

JUNE 10TH, 2026

STEELHEAD TROUT CRUDO

rhubarb guacamole, cucumber agua chili, tostaditos, salsa macha

Do Ferreiro Albariño, *Rías Baixas, Spain 2023*

★ Zárate Albariño "Balado," *Rías Baixas, Spain 2024*

RICOTTA AGNOLOTTI

smoked King salmon, ramps, everything spice, rye, ramp oil

Bründlmayer Rosé of Zweigelt, *Kamptal, Austria 2025*

★ Inama Soave Classico, *Carbonare Vineyard, Veneto, Italy 2021*

WILD ALASKAN HALIBUT

fermented spruce tip honey, *Flyte Family Farm* red gem potatoes,

morel mushrooms, ramps, turnips, nettle-buttermilk

Schloss Gobelsburg Grüner Veltliner, *Kamptal, Austria 2024*

★ Franz Hirtzberger Grüner Veltliner "Smaragd," *Ried Kirchweg, Wachau, Austria 2023*

PINN-OAK RIDGE LAMB BELLY

Snug Haven Farm baby carrots, harissa, vadouvan Greek yogurt, schug, pistachio

Patricia Green Pinot Noir "Reserve," *Willamette Valley, Oregon 2024*

★ Martin Woods Pinot Noir, *Jessie James Vineyard, Eola-Amity Hills, Oregon 2022*

BEEF RIBEYE, SON OF A BEACH FARM

Andy Yang's asparagus, Jonah crab croquettes,

bone marrow braised radishes, Cabernet jus, béarnaise sauce

Château Pégau "Plan," *Rhône Valley, France NV*

★ Domaine du Pégau, *Châteauneuf-du-Pape, France 2020*

RHUBARB UPSIDE DOWN CAKE

put-by strawberry crème anglaise, brandy slush granita, white chocolate, toasted almond

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

★ Owen Roe Gewürztraminer, *Outlook Vineyard, Yakima Valley, Washington 2018*

Menu 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

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

STEELHEAD TROUT CRUDO 26

rhubarb guacamole, cucumber agua chili, tostaditos, salsa macha

SNUG HAVEN FARM NEW POTATOES 28

Alpinage Raclette sformato, *Steadfast Acres* broccoli, spring onion,
Alto Adige speck, *Marquardt's Tree Farm* Maple sap broth

STEADFAST ACRES BABY LEEKS AU VINAIGRETTE 28

foie gras ganache, Maine lobster, *Tomato Mountain* kohlrabi, hazelnut, buckwheat

VALOR ACRES SUGAR SNAP PEAS 26

pistachio crusted *Dreamfarm* chèvre, garlic toast, pea tendril pesto, miso-ginger vinaigrette

RICOTTA AGNOLOTTI 28

smoked King salmon, ramps, everything spice, rye, ramp oil

SECOND COURSE

SINGING FAWN GARDENS COURGETTES 48

farinata, *Wonka's Harvest* asparagus, Castlevetrano olive tapenade, lemon whipped ricotta

WILD ALASKAN HALIBUT 56

fermented spruce tip honey, *Flyte Family Farm* red gem potatoes,
morel mushrooms, ramps, turnips, nettle-buttermilk

SEREMONI VERMILLION ROCKFISH 52

scallop mouseline, *Andy Yang's* asparagus, caramelized fennel,
Snug Haven Farm gem lettuce velouté, radish, bacon

WAUTOMA FAMILY OF FARMS CHICKEN 58

L'Etoile garden pesto & confit risotto, *Valor Acres* broccolini,
Calabrian chili & toasted walnut gremolata, *Sue Vang's* strawberry conserva

BEEF RIBEYE, SON OF A BEACH FARM 65

Andy Yang's asparagus, Jonah crab croquettes,
bone marrow braised radishes, Cabernet jus, béarnaise sauce

THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

Uplands Pleasant Ridge Reserve | *Marieke Gouda* | *Bleu Mont Dairy* Bandaged Cheddar
rhubarb jam, pecan bread, candied pecans

MILK CHOCOLATE MALT MOUSSE 18

espresso soaked chocolate cake, *Maggie's Farm* black cap sauce, peanut brittle

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar
strawberry sherbet, shortcake crumb, blood orange-white chocolate ganache

RHUBARB TART 18

apricot sorbet, *Rishi* Earl Grey crème fraîche, toasted almond

WINE PAIRING 65

