



TASTING MENU

JANUARY 3RD, 2026

HIRAME CEVICHE

Fuyu persimmon, Murcott tangerine, *Don's Produce* cucumber, serrano,
Stack Farm chicharrón, coconut leche de tigre

La Val Albariño, *Rías Baixas, Spain* 2023

★Do Ferreiro Albariño, *Rías Baixas, Spain* 2023

GNOCCHI

Cara cara orange, duck confit, Brussels sprouts, hot honey, citrus-tamarind jus
Patricia Green Pinot Noir, *Chebalem Mountain Vineyard, Willamette Valley, Oregon* 2023

★Patricia Green Pinot Noir, "Marine Sedimentary," *Willamette Valley, Oregon* 2022

SEA SCALLOP

Stack Farm house cured lardo, *Snug Haven* spinach, Robuchon potatoes, uni butter sauce

Paternoster Falanghina, "Vulcanico," *Basilica, Italy* 2023

★Terlan Pinot Bianco, *Alto Adige, Italy* 2020

STACK FARM SUCKLING PIG PORCHETTA

Burr Oak Gardens fusion white beans, *Small Family Farm* black kale, roasted garlic, salsa verde

Ver Sacrum Garnacha Los Chacayes, *Valle de Uco, Argentina* 2022

★Domaine Gassier Châteauneuf-du-Pape, *Rhone Valley, France* 2021

BEEF RIBEYE, SON OF A BEACH FARM

borscht, braised *Driftless Organics* cabbage, potato pavé, *Snug Haven* carrot,
pickled ramp, *Whispering Pines* horseradish cream

Aurelius Saint-Émilion, *Bordeaux, France* 2020

★Château Fontenil Fronsac, *Bordeaux, France* 2015

CASHEW TORTE

lime curd, blood orange sorbet, maple candy, mandarin

Max Ferdinand Richter Riesling Kabinett, *Weblener Sonnenuhr Vineyard, Mosel, Germany* 2023

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

★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

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HIRAME CÉVICHE 28

Fuyu persimmon, Murcott tangerine, *Don's Produce* cucumber, serrano, *Stack Farm* chicharrón, coconut leche de tigre

ALPINAGE RACLETTE 28

house made Black Forrest ham, cornichon, *Roots Down Farm* Upstate Abundance potato, baguette, dijonnaise

HUDSON VALLEY FOIE GRAS TORCHON 28

espresso, blood orange, *Crave Brothers* whipped mascarpone, candied hazelnut, spiced ladyfinger

SPICED *SNUG HAVEN* CARROTS 26

Roots Down Farm Badger Flame beets, buttermilk, rye, *Hook's* five year Swiss, marigold honey

GNOCCHI 28

Cara cara orange, duck confit, Brussels sprouts, hot honey, citrus-tamarind jus

SECOND COURSE

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TIPI PRODUCE SAVOY CABBAGE 48

Badger Flame beet, mushroom conserva, sunchoke tahina, granola, pomegranate, muhammara

MONKFISH 56

prawn mousseline, Beluga lentil, *Snug Haven* spinach, *Small Family Farm* parsnip, shrimp bisque

STEADFAST ACRES AUTUMN FROST SQUASH RISOTTO 52

king crab, Maine lobster, *Carandale Farm* quince agrodolce, lobster sauce américaine

STACK FARM SUCKLING PIG 58

rolled belly porchetta, roasted loin, *Burr Oak Gardens* fusion white beans, fermented melrose pepper, black kale, roasted garlic, salsa verde

BEEF RIBEYE, *SON OF A BEACH FARM* 65

borscht, braised *Driftless Organics* cabbage, potato pavé, *Snug Haven* carrot, pickled ramp, *Whispering Pines* horseradish cream

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

Uplands Rush Creek Reserve | *Blakesville Creamery* St. Germain | *Marieke* Gouda strawberry jam, pecan bread, candied pecans

CHOCOLATE RUM CAKE 18

roasted pineapple ice cream, milk chocolate ganache, ginger Bavarian, salted macadamia

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar butterscotch budino, cardamom-rum ice cream, brûléed banana, dulce de leche, salted peanut

CHÈVRE CHEESECAKE 18

Concord grape gelée, rosemary shortbread, tawny port cream, pear butter

WINE PAIRING 65

