



TASTING MENU

OCTOBER 26TH, 2024

YELLOWTAIL HAMACHI TARTARE

Morren Orchard concord grape, matsutake, *Whispering Pines* salsify, Kaluga caviar

Domaine Glinavos "Paleokerisio," *Epirus, Greece* 2021

★Gaston Chiquet Rosé, *Dizy, Champagne* NV

DREAMFARM CHÈVRE GNUDI

Squashington Farm Koginut squash, *Ela Orchard* Moonglow pear, black walnut

Patricia Green Cellars Pinot Noir, *Chebalem Mountains, Willmaette Valley, Oregon* 2022

★Patricia Green Cellars Pinot Noir, "Marine Sedimentary," *Chebalem Mountains, Oregon* 2022

KYUQUOT SOUND SABLEFISH

Ela Orchard wealthy apple, fennel, parsnip granola, fig leaf oil

Domaine Séguinot-Bordet, *Chablis, France* 2023

★Château Prieuré-Lichine Blanc, *Bordeaux, France* 2020

LAMB, PINN-OAK RIDGE FARM

Door County plum, Habanada pepper, Caribbean jerk jus

Alegre Valgañón, *Rioja, Spain* 2021

★Viña Sastre Reserva, *Ribera del Duero, Spain* 2017

BEEF RIBEYE, SON OF A BEACH FARM

Small Family Farm red cabbage, *Roots Down* Upstate Abundance potato, *Wonderstate* coffee, maitake, fish sauce caramel

Faury Syrah "Les Hautes Ribaudes," *Saint-Joseph, France* 2023

★Alain Graillot, *Crozes-Hermitage, France* 2021

DOOR CREEK ORCHARD KING DAVID APPLE CHEESECAKE

tart cherry granita, bourbon butterscotch, cinnamon cream, dark chocolate, Hidden Rose crabapple

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

★Lilac & Kracher Ice Wine, *Transylvania, Romania* 2023

MENU 175

★RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225*

*CHÂTEAU D'YQUEM AVAILABLE - PLEASE INQUIRE

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 TARTARE 28

Morren Orchard concord grape, matsutake, *Whispering Pines* salsify, Kaluga caviar

UPLANDS RUSH CREEK RESERVE 26

Young Earth Farm fig, pine nut romesco, cava poached carrot, mojo picon

QUAIL 28

Valor Acres ground cherry, toasted pepita, bacon, purple sweet potato

BEEF CRUDO, NEW YORK STRIP, *SON OF A BEACH FARM* 29

Bee Charmer Honeynut squash, sesame, pearl onion, Burgundy truffle

DREAMFARM CHÈVRE GNUDI 28

Squashington Farm Koginut squash, *Ela Orchard* Moonglow pear, black walnut

SECOND COURSE

-
ROOTS DOWN BADGER FLAME BEET ROSTI 48

trumpet mushroom, sourdough, Raclette, black truffle, cured egg yolk

SEA SCALLOPS 52

Wonka's Harvest braised leek, Wickson crabapple, *Seven Seeds Organics* guanciale

KYUQUOT SOUND SABLEFISH 52

Ela Orchard wealthy apple, fennel, parsnip granola, fig leaf oil

CHICKEN, *SEVEN SEEDS ORGANICS* 58

Leroux Farm pomodoro tomato, chanterelle mushroom, pierogi, toasted barley gastrique

BEEF RIBEYE, *SON OF A BEACH FARM* 65

Small Family Farm red cabbage, *Roots Down* Upstate Abundance potato, *Wonderstate* coffee, maitake, fish sauce caramel

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

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

CHOCOLATE 18

caramelized pastry, sherry-chocolate ice cream, fermented strawberry honey, rye blondie, spiced plum, red currant cream

DOUGHNUT 18

croissant doughnuts made to order, tossed in spice sugar
brown butter pear sauce, chai ice cream, ginger-port poached pears, molasses crème fraîche

PUMPKIN CLAFOUTI 18

concord sorbet, pumpkin ganache, apple cider reduction, maple candy, malted milk, hazelnut

WINE PAIRING 65

