



TASTING MENU

OCTOBER 2ND, 2026

FLUKE CRUDO 'BÚN CÁ'

Ela Orchard Honeycrisp apple, cherry tomato, cucumber, daikon radish, peanuts, crispy rice noodles, Thai chili-apple cider nước chấm

Birgit Eichinger Riesling, *Zöbing, Austria* 2024

★ F.X. Pichler Riesling, *Ried Klostersatz, Loiben, Austria* 2023

BARNARD FARMS PEAR RAVIOLI

Kingston Creamery Gorgonzola, *Ela Orchard* Parker Pear gremolata, hazelnuts, pecorino romano, sage butter sauce, fermented spruce tip honey

Domaine Huet "Le Mont - Demi Sec," *Vouvray, France* 2022

★ Marcel Deiss "Grassber," *Alsace, France* 2023

HOKKAIDO SEA SCALLOP

Bang Island mussels Normande, potato pave, *Ten Eyck Orchard* Arlet apple, celery, black kale, smoked trout roe-sorrel cream sauce

Chavet Sauvignon Blanc "La Côte," *Menetou-Salon, France* 2025

★ Thomas-Labaille "Les Monts Damnés," *Chavignol, Sancerre, France* 2024

HEIRLOOM TOMATOES

lump crab-chorizo masa pancake, *Tortilleria Zepeda* totopos, pico de gallo beurre blanc

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

★ St. Innocent Pinot Noir, *Shea Vineyard, Willamette Valley, Oregon* 2021

BEEF RIBEYE, SON OF A BEACH FARM

pommes dauphine, *Green Barn Farm* broccoli, bacon, *Bleu Mont Dairy* aged cheddar, peanut chili crisp, port wine jus

Frog's Leap Cabernet Sauvignon, *Rutherford, Napa Valley* 2022

★ Aia Vecchia "Sor Ugo," *Bolgheri Superiore, Italy* 2022

MARQUARDT'S TREE FARM MAPLE CAKE

Ela Orchard cider compressed apples, *Morren Orchard* Concord grape sauce, crème fraîche sorbet

Vietti Moscato d'Asti, *Piedmont, Italy* 2025

★ Liliac & Kracher Ice Wine, *Transylvania, Romani* 2023

Menu 175

WINE PAIRING 85 | ★ RESERVE WINE PAIRING 150

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

-

FLUKE CRUDO 'BÚN CÁ' 28

Ela Orchard Honeycrisp apple, cherry tomato, cucumber, daikon radish,
peanuts, crispy rice noodles, Thai chili-apple cider nước chấm

WILD HEN OF THE WOODS MUSHROOM 28

milk bread toast, summer truffle crema, baby leek vinaigrette, *Alpinage* Raclette fonduta

SEARED *HUDSON VALLEY* FOIE GRAS 32

Ela Orchard Melba apple & sage scone, *Morren Orchard* edelweiss grape fluid gel,
Almata apple, kohlrabi, whole grain mustard jus

ROOTED BADGER FLAME BEET 'CARPACCIO' 28

Spanish octopus, dragon tongue beans, fermented Fresno chili vinaigrette,
crouton, fire roasted romesco sauce

BARNARD FARMS PEAR RAVIOLI 30

Kingston Creamery Gorgonzola, *Ela Orchard* Parker Pear gremolata,
hazelnuts, pecorino romano, sage butter sauce, fermented spruce tip honey

SECOND COURSE

-

CHANTERELLE MUSHROOM PAPUSA 48

whole milk mozzarella, spice roasted *Olden Organics* delicata squash,
Brussels sprouts, sweet potato purée, curtido, salsa macha

WILD ALASKAN HALIBUT 56

Italian sausage, *Savory Accents* Jimmy Nardello peppers,
new potatoes, eggplant caponata, tart cherry-radicchio agrodolce

HOKKAIDO SEA SCALLOPS 52

Bang Island mussels Normande, potato pave, *Ten Eyck Orchard* Arlet apple,
celery, black kale, smoked trout roe-sorrel cream sauce

GRILLED *SEVEN SEEDS FARM* ORGANIC PORK CHOP 58

charred Sugar Cube melon & hot pepper relish, *Valor Acres* Brussels sprouts,
cippolini onions, shishito peppers, mashed potatoes, Dijon mustard jus

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

pommes dauphine, *Green Barn Farm* broccoli, bacon,
Bleu Mont Dairy aged cheddar, peanut chili crisp, port wine jus

THIRD COURSE

-

WISCONSIN ARTISAN CHEESES 24

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

ANCHO CHILI CHOCOLATE MOUSSE 18

horchata ice cream, bittersweet chocolate cake,
Morren Orchard concord grape sauce, maple candied peanuts

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar, with
Ela Orchard apple butter, caramel ice cream, candied pecan, bourbon whipped cream

PUMPKIN MOUSSE CAKE 18

spiced cake, wild plum sauce, cheesecake ice cream, cinnamon butterscotch, toasted hazelnut

WINE PAIRING 65