Tasting Menu

November 20th, 2026

Hamachi Sashimi

Hokkaido Nanatsuboshi onigiri, *Door Creek Orchard* King David apple,
autumn radishes, nori-tapioca cracker, apple cider ponzu

Division Winemaking Company "L'Orange," *Oregon/Washington,* 2025

★La Stoppa "Ageno" *Emilia-Romagna, Italy* 2022

Pinn-Oak Farms Lamb Agnolotti

Young Earth Farm honeynut squash Alfredo, San Marzano tomato marinara, basil

Gaba do Xil 'O Barreiro' Branco, *Valdeorras, Spain* 2024

★Manni Nössing Grüner Veltliner, *Alto Adige, Italy* 2021

Superior Salmon Mi-Cuit

Cattail Organics celeriac fondant, *Crossroads Community Farm* red cabbage,

bacon, urfa biber pepper, fermented celeriac beurre blanc

Le Roc des Anges "Llum," *Côtes Catalanes, France* 2022

★Albert Boxler Pinot Gris, *Alsace, France* 2024

Matsutake Mushroom 'Dak Juk'

Manchester Farms quail, ground cherry muchim, *Westridge Organic Farm* fresh ginger broth

Jean-Michel Dupré "Vieilles Vignes de 1935," *Morgon, Beaujolais, France* 2023

★Domaines Lupier Garnacha "El Terroir," *Navarra, Spain* 2023

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

Bedrock "Nervo Ranch Heritage," *Alexander Valley, Sonoma County, California* 2024

★Pride Mountain Vineyards Merlot, *Napa County, California* 2022

Ela Orchard Apple Cider Cheesecake

spiced pear sorbet, pecan shortbread, whipped mascarpone, cinnamon butterscotch

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

★Liliac & Kracher Ice Wine, *Transylvania, Romania* 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, aïoli, 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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Hamachi Sashimi 28

Hokkaido Nanatsuboshi onigiri, *Door Creek Orchard* King David apple,
autumn radishes, nori-tapioca cracker, apple cider ponzu

Uplands Rush Creek Reserve Brûlée 28

sunchoke confit, *Luna Circle Farm* pickled baby onions, milk bread crouton,
French onion soubise, port wine reduction

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, market beans, fermented Fresno chili vinaigrette,
crouton, fire roasted romesco sauce

Pinn-Oak Farms Lamb Agnolotti 30

Young Earth Farm honeynut squash Alfredo, San Marzano tomato marinara, basil

Second Course

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Feta Cheese & Maitake Mushroom Bourekas 48

toasted farro, squash, parsnip & Badger Flame beet ragout,
preserved lemon & olive vinaigrette, cucumber yogurt

Jjamppong 55

Mahi-mahi, cuttlefish, Manila clams, *Bangs Island* mussels, pork belly,
Burr Oak Gardens savoy cabbage, baby bok choy, tteokbokki, spicy gochujang broth

Superior Salmon Mi-Cuit 60

Cattail Organics celeriac fondant, *Crossroads Community Farm* red cabbage,
bacon, urfa biber pepper, fermented celeriac beurre blanc

Honey-Lavender Glazed Duck Breast 62

Valor Acres Japanese sweet potato, Brussels sprouts, duck confit,
Jeju tangerine vinegar marinated ground cherries & purple daikon radish, Gran Marnier jus

Beef Ribeye, *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

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Wisconsin Artisan Cheeses 24

Uplands Rush Creek Reserve | *Marieke* Gouda | *Hook's* 12-year Cheddar
peach 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

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Wine Pairing 65