



TASTING MENU

AUGUST 23RD, 2024

YOUNG EARTH FARM SUGAR CUBE MELON

king crab, coconut, ground cherry, tamarind boiled peanut, lemon drop chile

Selbach Oster Riesling Kabinett Zeltlinger Sonnenuhr, *Mosel, Germany* 2021

★Diel Riesling Kabinett Dorsheim Goldloch, *Nabe, Germany* 2021

DREAMFARM CHÈVRE GNUDI

Alsum's sweet corn, *Savory Accents* shishito peppers, chanterelle, corriander

Michel Fonne Pinot Blanc, "Tradition," *Alsace, France* 2021

★Sigalas Assyrtiko, *Santorini, Greece* 2023

SWORDFISH

Door County sweet cherry, *Morren Orchard* Almata apple, braised artichoke, sunflower

Wieninger Gemischter Satz, *Wien, Austria* 2021

★Louis Michel, Sechet Vineyard, *Chablis, France* 2022

SQUAB

Sue Vang's eggplant, Door County currants, sweetbreads, candied cashew

Patricia Green Pinot Noir, *Freedom Hill Vineyard*, *Coast Range, Willamette Valley, Oregon* 2022

★Failla Pinot Noir, *Hirsch Vineyard*, *Sonoma Coast, California* 2021

NEW YORK STRIP, SON OF A BEACH FARM, AGED 75 DAYS

Midnight Roma tomato, Upstate Abundance potato, ratatouille, sauce Choron

Etienne Becheras Saint-Joseph, *Rhône Valley, France* 2020

★Raymond Usseglio Châteauneuf-du-Pape, "Cuvée Girard," *Rhône Valley, France* 2020

PEACH BUCKLE

Barnard Farm peaches, roasted blueberry ice cream, thyme crumble,
sweet corn meringue, butterscotch

Jorge Ordóñez & Co. "Victoria," *Malaga, Spain* 2022

★Liliác & Kracher Ice Wine, *Transylvania, Romania* 2022

MENU 175

★RESERVE WINE PAIRING 150 | WINE PAIRING 85

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, aioli, 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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YOUNG EARTH FARM SUGAR CUBE MELON 28

king crab, coconut, ground cherry, tamarind boiled peanut, lemon drop chile

GREEN ZEBRA TOMATOES 26

Valor Acres blackberries, shiso, buttermilk, green almond, avocado

CHARRED PORK BELLY, *SEVEN SEEDS ORGANICS* 28

Barnard Farm peaches, 'nduja, melrose peppers, pickled ramp, Thai basil

GRILLED BEEF RIBEYE CAP, *SON OF A BEACH FARM* 29

charred *Barnard Farm* plum, huitlacoche, sweet corn, white cucumber

DREAMFARM CHÈVRE GNUDI 26

Alum's sweet corn, *Savory Accents* shishito peppers, chanterelle, corriander

SECOND COURSE

-
BADGER FLAME BEETS, *ROOTS DOWN FARM* 48

beet & potato gratin, *Leroux Produce* baby cauliflower, wild rice, fermented blueberry

SEA SCALLOPS 52

Lovefood zucchini, Marcona almond, olive, clams, *Morren Orchard* Tyson pear

SWORDFISH 52

Door County sweet cherry, *Morren Orchard* Almata apple, braised artichoke, sunflower

DUCK, *WAUTOMA FAMILY FARM*, AGED 14 DAYS 58

Valor Acres blackberry, cipollini onion, celery, Australian black truffle

BEEF RIBEYE, *SON OF A BEACH FARM* 65

Midnight Roma tomato, Upstate Abundance potato, ratatouille, sauce Choron

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

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

CHOCOLATE BUDINO 15

raspberry sorbet, chocolate cookie crumbs, toasted hazelnuts, fresh lavender cream,
Barnard Farm raspberries

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
roasted *Barnard Farm* peaches, brown sugar ice cream, oat crumble

BLUEBERRY TART 15

Barnard Farm cherry sauce, herb sorbet, black sesame crumble, bavarian cream

WINE PAIRING 65

