



TASTING MENU

JANUARY 29TH, 2025

SEA SCALLOP MI-CUIT

pineapple, plantain, mojo picón, jicama, rum

Stift Goettweig Grüner Veltiner "Messwein," *Niederösterreich, Austria* 2022

★ Loimer Grüner Veltiner, *Ried Käferberg, Kamptal, Austria* 2021

DREAMFARM CHÈVRE GNUDI

brown butter braised chestnut, black trumpet mushroom, Meyer lemon, Perigord truffle

Forager Pinot Noir, *Sonoma Coast, California* 2021

★ Stewart Pinot Noir, *Sonoma Coast, California* 2021

TURBOT

celery root, Maine lobster, braised salsify, grapefruit hollandaise

Séguinot-Bordet, *Chablis, France* 2023

★ De Moor "Bel-Air et Clardy," *Chablis, France* 2022

LAMB, PINN-OAK RIDGE FARM

Olden Organics butternut squash, ají amarillo, pistachio, braised shallot

Domaine Belle Crozes-Hermitage, *Les Pierrelles, France* 2021

★ Pierre Amadiou Gigondas "Les Pas de l'Aigle," *Rhône Valley, France* 2020

BEEF RIBEYE, SON OF A BEACH FARM

short rib 'bourguignon,' bone marrow, maitake mushroom, creamy potato

Viña Sastre Reserva, *Ribera del Duero, Spain* 2018

★ Casanova di Neri Brunello di Montalcino, *Tuscany, Italy* 2019

MOCHA CRÉMEUX

chocolate cake, black currant, caramelized milk bread, cinnamon milk, hazelnut

Warre's Late Bottle Vintage Port, *Douro, Portugal* 2010

★ Olivares Dulce Monastrell, *Jumilla, Spain* 2017

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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SEA SCALLOP MI-CUIT 28

pineapple, plantain, mojo picón, jicama, rum

YELLOWTAIL HAMACHI CRUDO 26

crispy purple sweet potato, Meyer lemon chutney, yuzu kosho, pickled serrano

FOIE GRAS 28

Harmony Valley carrot, *Wetherby* cranberry mostarda, candied cashew

CHARRED SPANISH OCTOPUS 29

XO sauce, Mandarin orange, sweet potato, black garlic aioli

DREAMFARM CHÈVRE GNUDI 28

brown butter braised chestnut, black trumpet mushroom, Meyer lemon, Perigord truffle

SECOND COURSE

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SALT ROASTED ONION 48

tofu, burdock root, *Ela Orchard* Spartan apple, shiitake, sourdough

TURBOT 52

celery root, Maine lobster, braised salsify, grapefruit hollandaise

BLACK BASS 52

Parisian gnocchi, Seville sour orange, fennel-shellfish emulsion, pine nut

CHICKEN, *SEVEN SEEDS ORGANICS* 58

sunchoke, *Future Fruit Farm* Moonglow pear, red cabbage, bacon

BEEF RIBEYE, *SON OF A BEACH FARM* 65

short rib 'bourguignon,' bone marrow, maitake mushroom, creamy potato

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

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

CHOCOLATE BABKA 18

blood orange, chocolate-persimmon mousse, Grand Marnier ice cream, cinnamon churro

DOUGHNUT 18

croissant doughnuts made to order, tossed in spice sugar
star anise infused pineapple, passionfruit ice cream, coconut caramel, macadamia nuts

MEYER LEMON PANNA COTTA 18

spiced honey cookie, Champagne sabayon, citrus tuile, guava sorbet

WINE PAIRING 65

