



TASTING MENU

APRIL 24TH, 2026

HIRAME SASHIMI

Mushroom Mike chestnut mushroom chawanmushi, ma kombu-cha,
umeboshi, tapioca cracker, yuzu koshō mayo

Domaine de la Pépière “Briords,” *Muscadet Sèvre et Maine, Loire Valley, France* 2024

★De Moor Chitry, *Bourgogne, France* 2023

CAVATELLI

Edwards country ham, pistachio, *Dreamfarm* chèvre, *New Life Greens* pea shoot pesto

Alexakis Assyrtiko, *Crete, Greece* 2024

★Albert Boxler Gewürtzraminer, *Alsace, France* 2023

WILD ALASKAN HALIBUT

fermented spruce tip honey, *Savanna Institute* red thumb potatoes,
morel mushrooms, ramps, turnips, nettle-buttermilk

Ott “Am Berg” Grüner Veltliner, *Wagram, Austria* 2024

★Schloss Gobelsburg Grüner Veltliner, *Ried Steinsetz, Kamptal, Austria* 2024

SEVEN SEEDS FARM ORGANIC PORK BELLY

Steadfast Acres baby leek, spring onion pancake,

garlic chive Greek yogurt, rhubarb chutney, pistachio za’atar

Patricia Green Pinot Noir “Reserve,” *Willamette Valley, Oregon* 2024

★Patricia Green Pinot Noir “Marine Sedimentary,” *Chebalem Mountains, Oregon* 2022

BEEF RIBEYE, SON OF A BEACH FARM

Emmi Roth Grand Cru pavé, parsnip confit, beef tallow popover, maitake mushroom,
bone marrow-oxtail ragout, port wine soubise

La Rioja Alta “Viña Ardanza” Reserva, *Rioja, Spain* 2019

★Turley Zinfandel “Cedarman,” *Howell Mountain, Napa Valley, California* 2022

RHUBARB UPSIDE DOWN CAKE

put-by strawberry crème anglaise, brandy slush granita, white chocolate. toasted almond
Owen Roe Viognier “The Parting Glass,” *Outlook Vineyard, Yakima Valley, Washington* 2016

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

Menu 175

★RESERVE WINE PAIRING 150 | WINE PAIRING 85

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

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HIRAME SASHIMI 26

Mushroom Mike chestnut mushroom chawanmushi, ma kombu-cha, umeboshi, tapioca cracker, yuzu koshō mayo

GRILLED OCTOPUS AL PASTOR 28

Lovefood Farm baby radish escabeche, pink pineapple, aji verde

HUDSON VALLEY FOIE GRAS TORCHON 28

Partially Drifted Farm winter rhubarb, *Stack Farm* duck confit, pink peppercorn-*Hook's* 12 year cheddar biscuit, chicory salad, tamarind jus

ROOTS DOWN FARM GEM LETTUCE 26

Don's Produce fried green tomato, pickled beets, *Murphy's Farm* cottage cheese goddess, gochujang hot honey, hazelnut

CAVATELLI 28

Edwards country ham, pistachio, *Dreamfarm* chèvre, *New Life Greens* pea shoot pesto

SECOND COURSE

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CHARCOAL GRILLED MAITAKE MUSHROOM 48

crispy sushi rice, Korean soy marinated egg, morel mushrooms, ramps, *Love Food Farm* radish, bok choy, green curry-coconut broth

WILD ALASKAN HALIBUT 56

fermented spruce tip honey, *Savanna Institute* red thumb potatoes, morel mushrooms, ramps, turnips, nettle-buttermilk

WILD BLACK BASS 52

hot Italian sausage, chickpeas, *Roots Down Farm* broccolini, boquerones-Calabrian chili butter, white wine tomato cream

WAUTOMA FAMILY OF FARMS CHICKEN 58

truffle & leek dressing, foie gras stuffed thigh, *Vitruvian Farm* hakurai turnips, carrots, bacon lardon, morel mushroom, ramps, Champagne sauce

BEEF RIBEYE, SON OF A BEACH FARM 65

Emmi Roth Grand Cru pavé, parsnip confit, beef tallow popover, maitake mushroom, bone marrow-oxtail ragout, port wine soubise

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

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

CHOCOLATE 18

warm flourless chocolate cake, chocolate ganache, toasted coconut crème anglaise, *Barnard Farm* cherry sauce, brown sugar ice cream

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar butterscotch budino, caramel ice cream, brûléed banana, dulce de leche, salted peanut

HONEY YOGURT PANNA COTTA 18

butter toasted cornbread, key lime sorbet, apricot sauce, pistachio

WINE PAIRING 65