



TASTING MENU

AUGUST 3RD, 2022

HAMACHI CRUDO

Luna Circle cucumbers, celery, olive tapenade, potato chips, lemon, Greek yogurt

Conterno-Nervi Rosato, *Gattinara, Piedmont, Italy* 2021

★ Clos Cibonne Tibouren "Cuveé Spéciale des Vignettes," *Côtes de Provence, France* 2021

CRAVE BROTHER'S MASCARPONE AGNOLOTTI

Maine lobster, herb salad, sun gold tomato sugo, Calabrian chili oil

Michel Fonné Pinot Blanc, *Alsace, France* 2018

★ Schloss Gobelsburg Grüner Veltliner, *Ried Renner, Kamptal, Austria* 2019

WILD ALASKAN HALIBUT

Anne Leroux cauliflowers, caulilini, fennel, maitake mushrooms, pine nuts,
black truffle-bone marrow bordelaise

Alexakis Assyrtiko, *Crete, Greece* 2021

★ Sigalas Assyrtiko, *Santorini, Greece* 2021

PINN-OAK RIDGE LAMB RIBEYE

ratatouille, crispy pommes anna, braised lamb belly, herbs de provence, red wine jus

Pierre Amadiou Gigondas "Romane Machotte," *Rhone, France* 2019

★ Domaine Tempier, *Bandol, France* 2019

RICOTTA CAKE

apricot gelee, Bavarian cream, *Healthy Ridge* gooseberry sherbet, white chocolate shortbread

Elio Perrone Moscato d'Asti, *Piedmont, Italy* 2021


★ Molino Real "Mountain Wine," *Málaga, Spain* 2019

MENU 160 | ★ RESERVE WINE PAIRING 150 | WINE PAIRING 75

EXECUTIVE CHEF TORY MILLER
PASTRY CHEF KRISTINE MILLER
SOUS CHEF ABBY HAMPTON

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.





FIRST COURSE

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LEEKS AU VINAIGRETTE 22

Jones Valley artichoke a la barigoule, fennel, soft marinated egg, black summer truffle

HAMACHI CRUDO 21

Luna Circle cucumbers, celery, olive tapenade, potato chips, lemon, Greek yogurt

CRAVE BROTHER'S MASCARPONE AGNOLOTTI 26

Maine lobster, herb salad, sun gold tomato sugo, Calabrian chili oil

SQUASH BLOSSOM 21

quesillo, summer squash, *Savory Accents* shishito peppers, *SarVecchio*, salsa cruda verde

AU BON CANARD FOIE GRAS 27

Bee Charmer sweet corn, blueberry muffin, blueberry gastrique

SECOND COURSE

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SWEET ONION ROYALE 42

carrots, beets, brocolini, snap peas, fried pickled onions, Swiss Emmental, onion demi

PINN-OAK RIDGE LAMB RIBEYE 55

ratatouille, crispy pommes anna, braised lamb belly, herbs de provence, red wine jus

JUMBO SEA SCALLOPS 50

heirloom tomatoes, *Bee Charmer* sweet corn, new potatoes, garlic crostini, jalapeno aioli

WILD ALASKAN HALIBUT 50

Anne Leroux cauliflower, caulilini, fennel, pine nuts, black truffle-bone marrow bordelaise

80 DAY AGED FISCHER FAMILY FARMS NEW YORK STRIP 65

Va Vang green beans, sweet onion, Korean ice noodles, pickled daikon, quail egg, spicy peanut sukiyaki

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, spiced pecans

SWEET CORN CREME BRÛLÉE 15

Fresh market berries, maple cream, sugar cookie
cherry corn cake with whipped brown butter

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar
Kissed by the Sun blueberries, maple candied almonds, caramel ice cream, bourbon caramel