



## TASTING MENU

OCTOBER 5TH, 2022

### ROCK SHRIMP CEVICHE

*Barnard Orchard* red Bartlett pear, avocado, corn tortilla, lemon drop aguachile

Do Ferreiro Albariño, *Rias Baixas, Spain* 2021

★ Do Ferreiro Albariño, "Cepas Velas," *Rias Baixas, Spain* 2020

### FRESH EGG PAPPARDELLE

wild mushroom ragout, *Small Family Farm* black kale, black truffle, pecorino, sage, egg yolk

Caparone Sangiovese, *Paso Robles, California* 2018

★ Castello di Ama Chianti Classico Riserva, *Tuscany, Italy* 2007

### FLUKE A LA NORMANDE

Prince Edward Island mussels, *Morren Orchard* Cox Orange Pippin apple, carrots, baby potatoes, golden kaluga caviar, Calvados cream sauce

Von Winning Riesling "Dragon," *Pfalz, Germany* 2020

★ Ostertag Riesling *Clos Mathis Vineyard, Alsace, France* 2016

### SMOKED FISCHER FAMILY FARM NEW YORK STRIP

sweet and sour red cabbage, potato latkes, Russian dressing, Edelweiss Emmenthaler, rye purée, pastrami spices

Jeff Cohn "Smoke and Mirrors," *Sonoma, California* 2018

★ Venge Cabernet Sauvignon "Silencieux," *Napa Valley, California* 2016

### SUNDAE

Riesling poached *Barnard Farm* pear, pecan streusel cake, ginger ice cream, *Hook's* cheddar frico

Cascina Gilli Malvasia di Castelnuovo Don Bosco, *Piedmont, Italy* 2020

★ Sellbach-Oster Riesling Auslese "Anrecht," *Zeltinger Himmelreich Vineyard, Mosel, Germany* 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.



## A LA CARTE

### FIRST COURSE

*LA BELLE FARMS* FOIE GRAS TORCHON 27

brioche, stone fruits, pear, *Warm Belly Farm* strawberries, pickled onion, salsa macha, ground cherry cream, black lime tajin

ROCK SHRIMP CEVICHE 25

*Barnard Orchard* red Bartlett pear, avocado, corn tortilla, lemon drop aguachile

FRESH EGG PAPADELLE 26

wild mushroom ragout, *Small Family Farm* black kale, black truffle, pecorino, sage, egg yolk

*WONKA'S HARVEST* BEET PEROGIS 21

*Ela Orchard* Melba apples, Badger Flame beets, smoked pecans, Honeycrisp apple purée, dill sour cream

SPANISH OCTOPUS 27

*Jones Valley Farm* radicchio agrodolce, puntarelle-frisée salad, onion rings, roasted garlic-anchovy vinaigrette, pimenton-onion purée

### SECOND COURSE

*ANN LEROUX* BEEFSTEAK TOMATO WELLINGTON 44

mini eggplant, summer squash, corn, black truffle duxelle, sauce choron

*SEVEN SEEDS* ORGANIC PORK CHOP MILANESE 52

Door County plum-bronze torch tomato salad, lemon aoili guanciale, shell bean, anellini-minestrone

FLUKE A LA NORMANDE 50

Prince Edward Island mussels, *Morren Orchard* Cox Orange Pippin apple, carrots, baby potatoes, golden kaluga caviar, Calvados cream sauce

JUMBO SEA SCALLOPS 50

*Bee Charmer* mini butternut squash, chorizo, huitlacoche, corn, pepitas, lime crema, tomatillo salsa

SMOKED *FISCHER FAMILY FARM* NEW YORK STRIP 65

sweet and sour red cabbage, potato latkes, Russian dressing, Edelweiss Emmenthaler, rye purée, pastrami spices

### THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, spiced pecans

APPLE TART 15

Honeycrisp apples, tahini caramel, spiced citrus sorbet, *Morren Orchard* apple cider reduction

CHOCOLATE PAVÉ 15

chocolate mousse, *Barnard Orchard* plum sauce, candied hazelnuts, vanilla malt cream

DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar  
Concord grape reduction, peanut brittle, tart cherry sherbet, peanut butter cream

---

### WINE PAIRING 55

