



## TASTING MENU

SEPTEMBER 13TH, 2023

### YELLOWTAIL HAMACHI CRUDO

somerset grapes, *Barnard Farm* blackberries, yogurt, anise hyssop, ossetra caviar

Division Wine Company Chenin Blanc, "L'Isle Verte," *Columbia Valley, Washington* 2022

★Michellini i Mufatto "Propósitos," *Tunuyán, Mendoza, Argentina* 2019

### SWEET CORN AGNOLOTTI

chanterelle mushrooms, crimson pear, whey, crispy chicken

Matthiasson Schioppettino, *Matthiasson Vineyard, Napa Valley, California* 2020

★Patricia Green Pinot Noir *Balcombe Vineyard, Dundee Hills, Oregon* 2021

### KYUQUOT SOUND SABLEFISH

bouillabaisse emulsion, artichoke, fennel, bronze torch tomato

Jean Marie Chaland, *Viré Clessé, Burgundy, France* 2020

★Henri Prudhon Puligny-Montrachet, "Les Enseignerres," *Burgundy, France* 2020

### NEW YORK STRIP, SON OF A BEACH FARM

marrow braised onion, maitake mushroom, *Morren Orchard* Alamada apple, foie gras

Day Zinfandel, *Sonoma, California* 2018

★Gamba Zinfandel, *Starr Road Ranch, Russian River Valley, California* 2019

### PEACH TART

*Barnard Farm* peaches, pêche de vigne caramel, cinnamon ice cream, toasted pecans

The Parting Glass Gewurztraminer, *Outlook Vineyard, Yakima Valley, Washington* 2017

★Château Laribotte, *Sauternes, France* 2020

### MENU 175

★RESERVE WINE PAIRING 150 | PINCKNEY PAIRING 85

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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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#### YELLOWTAIL HAMACHI CRUDO 27

somerset grapes, *Barnard Farm* blackberries, yogurt, anise hyssop, ossetra caviar

#### LEROUX PRODUCE SUGAR CUBE MELON 25

blue crab, bee pollen, hibiscus-ginger rooibos tea

#### MARKET HEIRLOOM & CHERRY TOMATOES 25

sweet corn whipped burrata cheese, anise hyssop, toasted sunflower

#### SWEET CORN AGNOLOTTI 27

chanterelle mushrooms, crimson pear, whey, crispy chicken

#### BEEF SHORT RIB, YAKITORI STYLE, *SON OF A BEACH FARM* 27

sungold tomato sugo, Thai basil, soy glazed potato

### SECOND COURSE

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#### GRILLED SUNFLOWER HEARTS 48

toasted sunflower & lemon gremolata, ground cherries, chanterelle mushrooms

#### SEA SCALLOPS 56

miso glazed *Barnard Farm* plums, sweet corn, shishito peppers

#### KYUQUOT SOUND SABLEFISH 52

bouillabaisse emulsion, artichoke, fennel, bronze torch tomato

#### WILLOW CREEK PORK 60

Badger Flame beets, smoked blue cheese, bacon, lavender

#### NEW YORK STRIP, *SON OF A BEACH FARM* 65

marrow braised onion, maitake mushroom, *Morren Orchard* Alamada apple, foie gras

### THIRD COURSE

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#### WISCONSIN ARTISAN CHEESES 24

seasonal jam, cherry hickory nut bread, candied pecans

#### CHOCOLATE MOUSSE 15

hazelnut praline, blackberry sorbet, salted blondie bites, raspberry cream

#### DOUGHNUT 15

croissant doughnuts made to order, tossed in spice sugar  
*Morren Orchard* peach sauce, white sangria sorbet, almond streusel

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### WINE PAIRING 65

