



TASTING MENU

JANUARY 10TH, 2025

AUTUMN FROST SQUASH, *STEADFAST ACRES*

Alaskan king crab, coconut, Thai basil, kumquat, burdock root

Southern Right Sauvignon Blanc, *Walker Bay, South Africa 2023*

★ Gérard Boulay Chavignol, *Clos de Beaujeu Vineyard, Sancerre, France 2022*

DOPPIO AGNOLOTTI

Stack Farms suckling pig, *Uplands* Rush Creek Reserve, persimmon, parsnip granola

Woodenhead Pinot Noir, *Russian River Valley, California 2020*

★ Bethel Heights Pinot Noir "Aeolian," *Eola Amity Hills, Willamette Valley, Oregon 2022*

TURBOT

Small Family Farms celery root, Maine lobster, brown butter chestnut, grapefruit hollandaise

Kessler Riesling "R," *Rheingau, Germany 2022*

★ Knoll Riesling "Smaragd" Loibenberg, *Wachau, Austria 2021*

BISON, *CHEROKEE FARMS*

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

Señorío de P. Peciña "Gran Reserva," *Rioja, Spain 2014*

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

MOCHA CRÉMEUX

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

Mas Blanc Banyuls Hors d' Age "Le Colloque," *France NV*

★ Olivares Dulce Monastrell, *Jumilla, Spain 2017*

MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225

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

-

AUTUMN FROST SQUASH, *STEADFAST ACRES* 28

Alaskan king crab, coconut, Thai basil, kumquat, burdock root

UPLANDS RUSH CREEK RESERVE 26

Snug Haven carrot, charred dates, *Badger Flame* beet, crispy rye, urfa biber

FOIE GRAS TORCHON 28

toasted pepita financier, ground cherry, Gewürztraminer

CHARRED SPANISH OCTOPUS 29

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

DOPPIO AGNOLOTTI 28

Stack Farms suckling pig, *Uplands* Rush Creek Reserve, persimmon, parsnip granola

SECOND COURSE

-

SALT ROASTED ONION 48

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

TURBOT 52

Small Family Farms celery root, Maine lobster, brown butter chestnut, grapefruit hollandaise

SEA SCALLOPS 52

Whispering Pines salsify, *Seven Seeds Organics* pork belly, plum, miso, chanterelle conserva

CHICKEN, *SEVEN SEEDS ORGANICS* 58

Harmony Valley 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

-

WISCONSIN ARTISAN CHEESES 24

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

CHOCOLATE BABKA 18

blood orange, chocolate-presimmon mousse, Grand Marnier ice cream, spiced churro

DOUGHNUT 18

croissant doughnuts made to order, tossed in spice sugar
brown butter pear sauce, chai ice cream, ginger-port poached pears, molasses

MEYER LEMON PANNA COTTA 18

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

WINE PAIRING 65

