



TASTING MENU

OCTOBER 2ND, 2024

YOUNG EARTH FARM SUGAR CUBE MELON

king crab, coconut, ground cherry, tamarind boiled cashew, lemon drop chile

Max Ferd. Richter Riesling, "Estate," *Mosel, Germany* 2023

★Max Ferd. Richter Riesling, *Weblener Sonnenuhr Vineyard, Mosel, Germany* 2022

BLACK WALNUT & DREAMFARM CHÈVRE GNUDI

Squashington Farms Koginut squash, *Ela Orchard* Moonglow pear, brown butter

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

★Patricia Green Pinot Noir, "Volcanic," *Dundee Hills, Willamette Valley, Oregon* 2022

GRILLED JAPANESE HAMACHI YELLOWTAIL

roasted yellow watermelon, sweet corn, chanterelle, shiso, sesame

Michel Fonné Pinot Blanc, *Alsace, France* 2022

★Bernhard Ott Grüner Veltliner, *Spiegel Vineyard, Wagram, Austria* 2021

SQUAB

Door County plum, Habanada pepper, Caribbean jerk jus

Viña Sastre Reserva, *Ribera del Duero, Spain* 2017

★R. López de Heredia "Viña Tondonia" Reserva, *Rioja, Spain* 2011

NEW YORK STRIP, SON OF A BEACH FARM, AGED 90 DAYS

eggplant, caramelized honey, *Hidden Springs* Wischego, *Savory Accents* shishito pepper

Pollziano Vino Nobile di Montepulciano, *Tuscany, Italy* 2020

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

APPLE BASQUE

olive oil caramel, almond mascarpone, apple sorbet, candied crab apple, L'Etoile garden basil

Owen Roe Gewürztraminer "The Parting Glass," *Yakima Valley, Washington* 2018

★Liliác & Kracher Ice Wine, *Transylvania, Romania* 2022

MENU 175

★RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225*

*CHÂTEAU D'YQUEM AVAILABLE - PLEASE INQUIRE

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

-

YOUNG EARTH FARM SUGAR CUBE MELON 28

king crab, coconut, ground cherry, tamarind boiled cashew, lemon drop chile

MORREN ORCHARD'S SECKEL PEARS 26

harissa, lebneh, pepita chutney, anise hyssop falafel

QUAIL 28

Valor Acres ground cherry, toasted pepita, bacon, purple sweet potato

BEEF CRUDO, NEW YORK STRIP, *SON OF A BEACH FARM* 29

Bee Charmer Honeynut squash, sesame, pearl onion, Burgundy truffle

BLACK WALNUT & *DREAMFARM* CHÈVRE GNUDI 28

Squashington Farms Koginut squash, *Ela Orchard* Moonglow pear, brown butter

SECOND COURSE

-

SUE VANG'S EGGPLANT 48

Jones Valley carrot & pine nut romesco, bomba rice, nasturtium leaf

SEA SCALLOPS 52

Lovefood zucchini, Marcona almond, olive, clams, *Morren Orchard's* luscious pear

GRILLED JAPANESE HAMACHI YELLOWTAIL 52

roasted yellow watermelon, sweet corn, chanterelle, shiso

CHICKEN, *SEVEN SEEDS ORGANICS* 58

Ela Orchard apple, chanterelle mushroom, cipollini onion, sweet broccoli

BEEF RIBEYE, *SON OF A BEACH FARM* 65

eggplant, caramelized honey, *Hidden Springs* Wischego, *Savory Accents* shishito pepper

THIRD COURSE

-

WISCONSIN ARTISAN CHEESES 24

mixed berry jam, cherry hickory nut bread, candied pecans

CHOCOLATE 15

caramelized pastry, sherry-chocolate ice cream, fermented strawberry honey, rye blondie, spiced plum, red currant cream

DOUGHNUT 15

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

PUMPKIN CLAFOUTI 15

concord sorbet, pumpkin ganache, apple cider reduction, maple candy, malted milk, hazelnut

WINE PAIRING 65

