



## TASTING MENU

APRIL 5TH, 2025

### SEA SCALLOP MI-CUIT

pineapple, plantain, mojo picón, jicama, rum  
Schloss Gobelsburg Riesling, *Kamptal, Austria 2023*  
★ Zárate Albariño, *Balado Vineyard, Rías Baixas, Spain 2023*

### BRAISED PORK AGNOLOTTI, *SEVEN SEEDS ORGANICS*

littleneck clam, fermented carrot, *La Quercia* prosciutto, black kale  
Teutonic Wine Company Pinot Noir, *Willamette Valley, Oregon 2023*  
★ St. Innocent Pinot Noir, *Temperance Hill Vineyard, Eola-Amity Hills, Oregon 2021*

### NEW ZEALAND KING SALMON

spring nettle risotto, wild fennel, sunflower seed, lemon  
Pratello Rosato, *Riviera del Garda Classico, Italy 2023*  
★ Château La Tour Blanche, "Léonie," *Bordeaux, France 2023*

### SQUAB

winter rhubarb, *Burr Oak Gardens* white beans, parsnip, foie gras  
Evinata "Lousas," *Bierzo, Spain 2020*  
★ Le Ragnaie Brunello di Montalcino, *Tuscany, Italy 2019*

### BEEF RIBEYE, *SON OF A BEACH FARM*

charred ramp, veal sweetbreads, maitake mushroom, tamarind-brown butter jus  
Château Fontenil Fronsac, *Bordeaux, France 2015*  
★ Robert Sinskey "POV," *Los Carneros, Napa Valley, California 2018*

### CARA CARA VACHERIN

bay leaf, vanilla bean ice cream, salted caramel, pistachio, pomegranate molasses  
Owen Roe Viognier "The Parting Glass," *Outlook Vineyard, Yakima Valley, Washington 2016*  
★ Liliac & Kracher Ice Wine, *Transylvania, Romania 2023*

### MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85  
CELLAR GEMS WINE PAIRING 225

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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

SEA SCALLOP MI-CUIT 28

pineapple, plantain, mojo picón, jicama, rum

YELLOWTAIL HAMACHI CRUDO 26

crispy purple sweet potato, Meyer lemon, yuzu kosho, pickled serrano

FOIE GRAS 28

*Snug Haven* carrot, *Wetherby* cranberry mostarda, candied cashew

ROASTED CABBAGE 26

*Dreamfarm* chèvre, smoked pistachio dukkah, spring onion, black cap raspberry

BRAISED PORK AGNOLOTTI, *SEVEN SEEDS ORGANICS* 28

little neck clams, fermented carrot, *La Quercia* prosciutto, black kale

### SECOND COURSE

SALT ROASTED ONION 48

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

FLUKE 54

Maine lobster, bánh xèo, Mandarin orange, bok choy, Asian pear

NEW ZEALAND KING SALMON 52

spring nettle risotto, wild fennel, sunflower seed, lemon

LAMB, *PINN-OAK RIDGE FARMS* 58

*Whispering Pines* salsify, chanterelle mushroom, bacon, winter rhubarb chutney

BEEF RIBEYE, *SON OF A BEACH FARM* 65

charred ramp, veal sweetbreads, maitake mushroom, tamarind-brown butter jus

### THIRD COURSE

WISCONSIN ARTISAN CHEESES 24

strawberry jam, cherry hickory nut bread, candied pecans

CHOCOLATE PAVÉ 18

Door County sweet cherry compote, almond florentine, *Dreamfarm* chèvre, rhubarb

DOUGHNUT 18

croissant doughnuts made to order, tossed in spice sugar infused pineapple, passionfruit ice cream, coconut caramel, macadamia toffee

BAKLAVA MILLE-FEUILLE 18

cardamom cream, apricot sorbet, Greek yogurt panna cotta, orange semolina cake

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WINE PAIRING 65

