



TASTING MENU

DECEMBER 14TH, 2024

ALASKAN KING CRAB

Honeynut squash, coconut, Thai basil, kumquat, burdock root

Lesimple Chavignol, *Sancerre, France 2023*

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

DOPPIO AGNOLOTTI

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

Patricia Green Pinot Noir, *Chelalem Mountain Vineyard, Willamette Valley, Oregon 2022*

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

STURGEON

Harmony Valley sunchoke, *Ela Orchard* apple, *Snug Haven* spinach, *Small Family Farm* braised leek

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

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

QUAIL

Squashington Farms Koginut squash, cranberry, bacon, *Roth* Buttermilk Blue cheese

Pierre Amadiou "Les Piallats," *Vinsobres, Rhône Valley, France 2021*

★ Casa Castillo "Las Gravas," *Jumilla, Spain 2020*

BEEF RIBEYE, SON OF A BEACH FARM

Small Family Farm red cabbage, *Butter Mountain* potato,
Wonderstate coffee, maitake mushroom, fish sauce caramel

Hedges Cabernet Sauvignon, *Red Mountain, Yakima Valley, Washington 2022*

★ Pepper Bridge Cabernet Franc "Trine," *Walla Walla Valley, Washington 2019*

MOCHA CRÉMEUX

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

Kopke Late Bottled Vintage Port, *Douro, Portugal 2018*

★ 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

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ALASKAN KING CRAB 28

Honeynut squash, coconut, Thai basil, kumquat, burdock root

SMOKED *SNUG HAVEN* CARROTS 26

Driftless Organics golden beets, aji amarillo, whipped ricotta, pistachio, rye

FOIE GRAS TORCHON 28

toasted pepita financier, ground cherry, Gewürztraminer

CHARRED SPANISH OCTOPUS 29

XO sauce, orange, white sweet potato, Luna Circle red onion, rosemary aioli

DOPPIO AGNOLOTTI 28

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

SECOND COURSE

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ROOTS DOWN BADGER FLAME BEET ROSTI 48

trumpet mushroom, sourdough, *Roth* Surchoix Gruyère, black truffle, cured egg yolk

STURGEON 52

Harmony Valley sunchoke, *Ela Orchard* apple, *Snug Haven* spinach, *Small Family Farm* braised leek

SEA SCALLOPS 52

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

CHICKEN, *SEVEN SEEDS ORGANICS* 58

Leroux Produce cauliflower, SarVecchio polenta, Burgundy truffle, Tuscan kale, palmier

BEEF RIBEYE, *SON OF A BEACH FARM* 65

Small Family Farm red cabbage, *Butter Mountain* potato, *Wonderstate* coffee, maitake mushroom, fish sauce caramel

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

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

CHOCOLATE STICKY TOFFEE PUDDING 18

cranberry-plum sauce, salted date caramel, espresso meringue, crème fraîche ice cream

DOUGHNUT 18

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

GUAVA TARTE AU CITRON 18

mango sorbet, toasted coconut meringue, candied kumquat

WINE PAIRING 65

