



TASTING MENU

APRIL 18TH, 2025

SPRING GREEN GARLIC

smoked potato, pommes dauphine, quail egg, langoustine

Punta Crema Mataòssu, *Ligurian, Italy* 2023

★Matthiasson Ribolla Gialla, *Bengier Vineyard, Napa Valley, California* 2020

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, morel mushroom, wild fennel, sunflower seed, lemon

Pratello Rosato, *Riviera del Garda Classico, Italy* 2023

★Château La Tour Blanche, “Léonie,” *Bordeaux, France* 2023

SQUAB

rhubarb, *Burr Oak Gardens* white beans, parsnip, foie gras

Casa Castillo “Las Gravas,” *Jumilla, Spain* 2020

★Fanti Brunello di Montalcino, *Tuscany, Italy* 202

BEEF RIBEYE, *SON OF A BEACH FARM*

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

Clos Saron Zinfandel, *Sierra Foothills, California* 2019

★Dominio de Pingus “Flor de Pingus,” *Ribera del Duero, Spain* 2018

CARA CARA VACHERIN

bay leaf, vanilla bean ice cream, salted caramel, pistachio, pomegranate molasses

Owen Roe Gewürztraminer, *Outlook Vineyard, Yakima Valley, Washington* 2018

★Liliac & Kracher Ice Wine, *Transylvania, Romania* 2023

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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SPRING GREEN GARLIC 28

smoked potato, pommes dauphine, quail egg, langoustine

YELLOWTAIL HAMACHI CRUDO 26

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

CHEROKEE FARMS BISON 28

pho congee, morel mushroom, shrimp, ramp, foie gras

OLDEN ORGANICS ROASTED CABBAGE 26

Dreamfarm chèvre, 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

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WHITE ASPARAGUS 48

sunchoke caramel, endive, blue pearl mushroom, toasted brioche

FLUKE 54

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

NEW ZEALAND KING SALMON 52

spring nettle risotto, morel mushroom, 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

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WISCONSIN ARTISAN CHEESES 24

plum jam, cherry hickory nut bread, candied pecans

CHOCOLATE PAVÉ 18

Barnard Farm cherry, herb granola, *Dreamfarm* chèvre, rhubarb

DOUGHNUT 18

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

CASHEW BAKLAVA MILLE-FEUILLE 18

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

WINE PAIRING 65

