

Prix Fixe Menu

125/person

Starter

Chilled Cucumber Gazpacho - watermelon • smoked feta • mint • pickled shallot

Petite Greens and Arugula Blossoms - young mesclun • 20yr sherry vinaigrette • petite radish

Roasted Beets & Green Tomato - miso vinaigrette • crisp rice paper • pepitas • petite mesclun

Beet & Horseradish Cured Cold Smoked Salmon - russet hashbrown • dill • marinated roe

Seared Atlantic Day Boat Scallop - cauliflower four ways • XO sauce • black sesame cracker

Beef Carpaccio - 5yr parmesan reggiano • tempura arugula blossom • white balsamic

Entrée

Seared Alaskan Halibut - vadouvan • baby bok choy • coconut • heirloom tomato • charnushka

Roasted Chesapeake Bay Rockfish - harissa carrots • farro • jonathan apple • pickled pepper

Cassoulet - duck confit • toulouse sausage • duroc pork belly lardon • greek bean • panko persillade

48hr Short Rib - anson mills polenta • gorgonzola • cipollini • rapini • marjoram

Duo of Lamb - tabouleh • za'atar • preserved meyer lemon • piquillo • pita

Ricotta Gnocchi - english pea • smoked pistachio • leek • mint • chartreuse

Dessert

Whatchamacallit - peanut butter • chocolate • caramel • puffed rice

Cherry on Top - vanilla mousse • pistachio • cherry marmalade

Lemon Curd - almond • biscuit crumble • blueberry

Wisconsin Cheese Plate - pleasant ridge • black sheep truffle • aged cheddar

Trio of House Made Ice Cream or Sorbet



Chef's Tasting Menu

185/person

+75/pairings • +150/reserve pairings

Course 1

Chilled Cucumber Gazpacho - watermelon • smoked feta • mint • pickled shallot

Petite Greens and Arugula Blossoms - young mesclun • 20yr sherry vinaigrette • petite radish

Roasted Beets & Green Tomato - miso vinaigrette • crisp rice paper • pepitas • petite mesclun

Course 2

Seared Atlantic Day Boat Scallop - cauliflower four ways • XO sauce • black sesame cracker

Beef Carpaccio - 5yr parmesan reggiano • tempura arugula blossom • white balsamic

Foie Gras Torchon - strawberry-rhubarb-jalapeno relish • pistachio • lime • brioche

Course 3

Seared Alaskan Halibut - vadouvan • baby bok choy • coconut • heirloom tomato • charnushka

Roasted Chesapeake Bay Rockfish - harissa carrots • farro • Jonathan apple • pickled pepper

Butter-Poached Lobster - caramelized onion polenta cake • summer squash roulade •
pickled tomato sabayon • watercress +45

Course 4

Duo of Lamb - tabouleh • za'atar • preserved meyer lemon • piquillo • pita

48hr Short Rib - anson mills polenta • gorgonzola • cipollini • rapini • marjoram

A5 Wagyu Strip Loin - yukon pave • romanesco cauliflower • king trumpet • bordelaise • chive +55

Course 5

Whatchamacallit - peanut butter • chocolate • caramel • puffed rice

Cherry on Top - vanilla mousse • pistachio • cherry marmalade

Lemon Curd - almond • biscuit crumble • blueberry

Wisconsin Cheese Plate - pleasant ridge • black sheep truffle • aged cheddar

Trio of House Made Ice Cream or Sorbet

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.