

# 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  
**Pheasant Ballotine** - spinach spaetzle • charred rapini • dijon mustard • vadouvan curry  
**48hr Wagyu Short Rib** - giant greek beans • pickled pepper • marjoram  
**Boneless Australian Lamb** - couscous • gremolata • goat cheese yogurt • pine nut • kalamata olive  
**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

**Boneless Australian Lamb** - couscous • gremolata • goat cheese yogurt • pine nut • kalamata olive

**48hr Wagyu Short Rib** - giant greek beans • pickled pepper • 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.*