



**FROM THE KITCHEN**  
**EARLY BIRD TASTING MENU**  
4:00PM – 5:30PM

**FIRST COURSE**  
*~ choice of ~*

**HERITAGE DEVEILED EGGS (GF, DF)**  
~ crispy pork ~ pickled turmeric ~ spicy tuna ~

**POACHED FIG & ROASTED BEET SALAD (GF, V)**  
buttered pecans, Grand Cru Reserve, tawny port poached fig  
pickled rhubarb, red wine vinaigrette, dark chocolate

**CRISPY PORK BELLY & TUNA (DF) 🐾**  
pork belly, sashimi tuna, pickled mango  
macadamia nut miso, pineapple mango compote

**GRILLED LITTLE GEM CAESAR**  
fried anchovy, brioche crouton, ramp root salt  
sarvecchio, cracked black pepper

**SECOND COURSE**  
*~ choice of ~*

**SALMON PETIT POIS A LA FRANCAISE (GF)**  
sugar snap pea, snow pea, baby carrot, summer squash  
fingerling potato, bibb heart, bacon lardon, white wine cream

**BERKSHIRE PORK SCHNITZEL**  
boudin blanc, braised red cabbage, sour cream spaetzle  
mushroom Robert, pickled aronia berry

**PEPPERCORN CRUSTED STRIPLOIN (GF)**  
braised short rib, fingerling potato, onion ring, asparagus  
foraged mushroom, juniper-caraway sabayon, sauce forestiere

**FORAGED MUSHROOM PAPPARDELLE (V)**  
chanterelle, grey morel, golden oyster & lobster mushrooms  
fermented green garlic butter, basil ricotta, madeira, bread crumb

**DESSERT**  
*~ choice of ~*

**TORTA CAPRESE (GF, DF)**  
passionfruit foam, shiso & toasted rice ice cream,  
caramelized chocolate, toasted coconut, shiso syrup k

**CARAMEL PROFITEROLE (V)**  
salted caramel, toasted pecans, Wisconsin maple ice cream

**ICE CREAM (GF, V)**  
*~ choice of ~*  
~ maple ~ black cardamom & black walnut ~ shiso & toasted rice~

**SORBET (GF, V)**  
~ guava mojito ~

🐾: Consuming raw or undercooked meat, poultry, seafood  
shellfish, or eggs may increase your risk of foodborne illness

\*a gratuity of 20% will be added to all parties of 6 or more  
(GF): gluten free, (V): vegetarian, (DF): dairy free