FALL DINNER SERIES

FROM SOUTHERN SOILS TO WISCONSIN FIELDS

with Chef Lamar Moore

October 7, 2026

I.
AMUSE
Benne Seed Hush Puppy
Red Eye Aioli · Pickled Green Tomato
Smoked Trout Roe · Charred Scallion

II.
Wisconsin Beet & Apple
Roasted Heirloom Beets · Honeycrisp Apple
Cultured Buttermilk · Sorghum Gastrique ·
Toasted Pecans · Herb Oil

III.
Served Family Style
Niman Ranch Iberico Pork Chop
Live-Fire Grilled
Mississippi Rub · Smoked Apple Jus · Braised Sweet &
Sour Cabbage · Carolina Gold Rice ·
Cranberry-Pepper Relish

IV.
Wood-Fired Sweet Potato & Wild Mushroom
Charred Sweet Potato · Roasted Mushrooms
Black Garlic · Brown Butter · Shishito-Collard
Chimichurri · Crispy Benne Seed

V.
Blackberry Cornbread
Brown Butter Cornbread Cake · Wisconsin Blackberry
Compote · Bourbon Caramel · Buttermilk
Ice Cream · Cornflake Crunch · Maple

*consuming raw or undercooked meats, poultry,
and seafood may increase your risk of food-borne illness

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