



Chef John Carpenter's Tasting Menu

\$135++ PER PERSON

Amuse Bouche

TUNA

cucumber, tomatillo, green apple, avocado

SCALLOP

truffle arancini, truffle aioli

RAINBOW CARROTS

guajillo honey, celery, smoked bleu cheese

Intermezzo

LAMB LOIN

parsnip, brussels sprouts, pomegranate red wine jus

MAPLE-GLAZED DELICATA SQUASH
pumpkin pudding cake, cranberry gel,
pepitas, brown butter piloncillo ice cream

Petite Fours

No modifications or split plates please. Wine pairings available.

We respectfully ask table participation.



Wine Pairings

\$75 PER PERSON

TUNA

Weingut Hiedler • Grüner Veltliner •
Kamptal (QbA); Trocken • « *Löss* » • 2021 (Austria)

SCALLOP

Failla • Chardonnay • Sonoma Coast •
« *Platt Vineyard* » • 2017 (California)

RAINBOW CARROTS

Weingut Moric • Blaufränkisch • Burgenland • 2020 (Austria)

LAMB LOIN

Chateau Fortia • Châteauneuf-du-Pape (Blend; Grenache) •
« *Tradition* » • 2020 (France)

MAPLE-GLAZED DELICATA SQUASH

Alvear • Montilla-Moriles; Pedro Ximénez •
« *Solera 1927* » • (Spain)
