



Chef John Carpenter's Tasting Menu

\$135++ PER PERSON

Amuse Bouche

TUNA

coconut, yuzu, charred pineapple, chili oil, plantain

SCALLOP

sunchoke, pickled mustard seeds, golden raisin

OCTOPUS

romesco sauce, spanish chorizo, saffron arancini

Intermezzo

PRIME BEEF TENDERLOIN

fried oyster, hollandaise, garden greens

GOAT CHEESECAKE

honey, walnut, red wine, quince

Petite Fours

No modifications or split plates please. Wine pairings available.

We respectfully ask table participation.



Wine Pairings

\$75 PER PERSON

TUNA

Weingut Hans Wirsching • Scheurebe •
Franken (QbA); Trocken • 2020 (Germany)

SCALLOP

Massican • Blend (Ribolla Gialla) • Napa Valley •
« *Annia* » • 2022 (California)

OCTOPUS

Bodegas La Rioja Alta • Rioja; Reserva (Blend; Tempranillo) •
« *Vinya Ardanza* » • 2017 (Spain)

PRIME BEEF TENDERLOIN

Château du Parc • Saint-Émilion Grand Cru (Blend; Merlot) •
2016 (France)

GOAT CHEESECAKE

Jorge Ordóñez & Co. • Málaga (Moscatel) •
« *No. 2 ~ Victoria* » • 2022 (Spain)
