



Chef John Carpenter's Tasting Menu

\$150++ PER PERSON

Amuse Bouche

WAGYU BEEF TARTARE

bone marrow aioli, sunchoke chips, brioche

SCALLOP & CAVIAR

spring peas, fennel, bergamot beurre blanc

SEA BASS

black garlic soubise, green apple salsa verde, crispy leeks

Intermezzo

VENISON & QUAIL

celery root, heirloom carrots, cherry port jus

VELA TROPICAL

rollo de nuez, rum glazed pineapple,
coconut cream whip, passion fruit gel

Petite Fours

No modifications or split plates please. Wine pairings available.

We respectfully ask table participation.



Wine Pairings

\$85 PER PERSON

WAGYU BEEF TARTARE

Raventós i Blanc • Conca del Riu Anoia (Blend; Macabeu);
Rosé Extra-Brut • « *de Nit* » • 2021 (Spain)

SCALLOP & CAVIAR

Ridge • Grenache Blanc • Paso Robles • 2023 (California)

SEA BASS

Flowers • Chardonnay • Sonoma Coast • 2022 (California)

VENISON & QUAIL

Domaine Faiveley • Mercurey 1er Cru (Pinot Noir) •
« *Clos des Myglands (Monopole)* » • 2022 (France)

VELA TROPICAL

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