



# Chef John Carpenter's Tasting Menu

\$150++ PER PERSON

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## *Amuse Bouche*

### TUNA

cara cara orange, habanero, carrot, cucumber

### SCALLOP & CAVIAR

peas, celery root, garlic chips, bergamot

### OCTOPUS

romesco, ramps, spring onions

## *Intermezzo*

### VENISON

corn, zucchini, squash blossom, blackberry

### MANGO CREMEUX

coconut cake, pineapple sorbet, lime meringue, jalapeño caviar

## *Petite Fours*

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*No modifications or split plates please. Wine pairings available.*

*We respectfully ask table participation.*



## Wine Pairings

\$85 PER PERSON

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### TUNA

Left Coast • Pinot Gris • Van Duzer Corridor-Willamette Valley •  
« *The Orchard Vineyard* » • 2022 (Oregon)

### SCALLOP & CAVIAR

Domaine William Fèvre • Chablis (Chardonnay) • 2022 (France)

### OCTOPUS

Massican • White Blend (Friulano) • Napa Valley •  
« *Annia* » • 2023 (California)

### VENISON

Vieux Château Mazerat • Saint-Émilion Grand Cru  
(Blend; Merlot) • 2015 (France)

### MANGO CRÊMEUX

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

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