



Chef John Carpenter's Tasting Menu

\$150++ PER PERSON

Amuse Bouche

TUNA

sweet potato, charred corn, coconut leche de tigre

OCTOPUS

avocado, salsa chirmol, guajillo chile oil

CAPRA FARMS LAMB

pomegranate, fennel pollen, charred jalapeno yogurt

Intermezzo

SHORT RIB & SCALLOP

honeynut squash arancini, garden spinach, red wine jus

CHOCOLATE IMPOSSIBLE

choco-choco flan, churros, coffee, caramel, bailey's ice cream

Petite Fours

No modifications or split plates please. Wine pairings available.

We respectfully ask table participation.



Wine Pairings

\$85 PER PERSON



TUNA

Nino Franco • Valdobiaddene • Prosecco Superiore
Brut • « *Rustico* » • NV (Italy)

OCTOPUS

Domaine des Baumard • Savennieres
« *Clos du Papillon* » • 2013 (France)

CAPRA FARMS LAMB

Giuseppe Cortese • Barbaresco (Nebbiolo)
• 2020 (Italy)

SHORT RIB & SCALLOP

Valadorna • Toscana (Blend) • 2013 (Italy)

CHOCOLATE IMPOSSIBLE

Emilio Lustau • Oloroso (Palomino)
Cream • « *East India Solera* » • (Spain)

