



# *Chef John Carpenter's Tasting Menu*

**\$150++ PER PERSON**

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## *Amuse Bouche*

### **ORA KING SALMON**

guajillo chili oil, spicy aioli, avocado, smoked trout roe,  
local winter citrus, white soy

### **SCALLOP & PORK BELLY**

coconut milk lemongrass broth, thai basil, charred corn, local tomatoes

### **BUTTERMILK FRIED TEXAS QUAIL**

southern cornbread, braised greens, corn pudding, habanero honey

## *Intermezzo*

### **PEELER FARMS TEXAS WAGYU STRIP**

charred cabbage, smoked blue cheese, honey nut squash, pickled mustard seed

### **RED VELVET BÛCHE DE NOËL**

cream cheese mousse, chocolate soil, meringue mushrooms

## *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



### ORA KING SALMON

Merry Edwards • Sauvignon Blanc • Russian River Valley  
• 2023 (California)

### SCALLOP & PORK BELLY

A Tribute to Grace • Santa Barbera (Grenache) •  
« *Highlands Vineyard* » • 2023 (California)

### BUTTERMILK FRIED TEXAS QUAIL

Domaine Weinbach • Alsace (Blend; Riesling) •  
« *Les Vignes du Prêcheur* » • 2021 (France)

### PEELER FARMS TEXAS WAGYU STRIP

Ehlers Estate • Cabernet Sauvignon • Napa Valley  
• 2019 (California)

### RED VELVET BÛCHE DE NOËL

Catherine & Patrick Bottex • Bugey-Cerdon; Rosé (Blend; Gamay) •  
« *La Cueillette ~ Méthode Ancestrale* » • (France)

