



Due to the unique circumstances we are encountering, we politely request that your dining experience be limited to no more than two hours, thank you.

STARTER

Oysters 18/36

seasonal accompaniment

Charcuterie 22

assortment of cured meat, pickled vegetables,
whole grain mustard

Artisanal Cheese MP

seeded crackers, pear butter

Burrata 16

charred broccoli, garlic bread crumbs,
calabrian chiles, boquerones

Seasonal Soup 12

PASTA

Gnocchi Casanova 14/26

spinach gnocchi, parmesan au gratin

Braised Beef Cannelloni 32

mozzarella, truffle, tomato sauce

Fettuccine 55

lobster tail, clams, mussels, prawns, velouté,
lemon, herbs

MAIN

SALAD

Butter Leaf 12

lemon, chive, honey, radish

Apple 15

fromage blanc, chicory, hazelnuts
white balsamic

Beet 16

smoked yogurt, cress, walnuts, rye, pickled
shallots

Sablefish 34

braised onion, foraged mushrooms,
smoked beurre blanc

Duck Breast 36

persimmon, baby turnips, pearly onions,
orange jus

Pork Loin 34

polenta, braised greens, veal jus

Chef's Cut MP

DESSERTS

Lemon Tart 10

raspberry, marshmallow
meringue

Chocolate Crèmeux 12

hazelnut mousse,
persimmon sorbet

Carrot 10

Cream cheese sabayon, candied
ginger, meringue

We politely decline menu substitutions

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

Executive Chef- Matthew Zimny

Sous Chef- Adam Silverstein

Sous Chef- Colin Cook

a .25% assessment charge for the Carmel Restaurant Improvement district will be added

