



STARTER

Oysters 18/36

seasonal accompaniment

Charcuterie 22

assortment of cured meat, pickled vegetables,
whole grain mustard

Artisanal Cheese MP

seeded crackers, wild flower honey

Beet Root Tartare 16

pickled mushroom, walnuts, creme fraiche,
water cress, seeded crackers

Chilled Summer Soup 12

PASTA

Gnocchi Casanova 14/26

spinach gnocchi, parmesan au gratin

Braised Beef Cannelloni 32

mozzarella, truffle, tomato sauce

Fettuccine 49

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

MAIN

SALAD

Butter Leaf 12

lemon, chive, honey, radish

Asparagus 16

parmesan, crispy prosciutto,
charred tomato vinaigrette

Plum 15

arugula, radicchio, Humboldt fog,
pine nuts, basil

Wild Salmon 32

english peas, beech mushrooms, ramps, charred
onion powder

Duck Breast 36

apricots, cherries, baby turnips, pearled onions,
pickled mustard seeds

Veal Loin 42

bordelaise sauce, ricotta, tortellinis, summer
vegetables

DESSERTS

Lemon Tart 10

raspberry, marshmallow
meringue

Chocolate Mousse 12

chocolate crumble, caramelized
white chocolate

Roasted Peach 10

almond short bread, thyme,
vanilla honey ice cream

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