

CHEF CARLOS CABRAL · SEASONAL & REGENERATIVE COOKING



Dine *with* Carlos

Sample Menus

A collection of seasonal tasting menus, cooked to order

DINEWITHCARLOS.COM · CARLOS.CABRAL@DINEWITHCARLOS.COM



A Late-Summer Table

PRIVATE DINING

TO BEGIN

Heirloom Tomato

Torn herbs, good oil

FROM THE COAST

Day-Boat Fish

Corn, brown butter

THE GARDEN

Market Beans

Stone fruit, ricotta

THE MAIN

Grass-Fed Short Rib

Its own jus

TO FINISH

Honey, Peaches

Cream

Picked this week. Cooked by hand. Yours tonight.



Dinner

JANUARY 2025 · PRIVATE DINING

TO BEGIN

Herby Brown Butter Blinis

Wild mushroom conserva, slow-roasted garlic, dill

THE GARDEN

Roasted Squash Salad

Hand-pulled burrata, pomegranate, confit pepitas, mint pistou

THE MAIN

“Funeral Potato” Gnocchi

Hand-rolled gnocchi, smoked brisket, muenster, French onion jus

TO FINISH

Angel Food Cake

Preserved blueberries, torched Italian meringue, mint

Picked this week. Cooked by hand. Yours tonight.



Dinner

OCTOBER 2024 · PRIVATE DINING

TO BEGIN

“Combos” Potato Pillows

Gochugaru cheese dust, mushroom duxelle, mascarpone

THE GARDEN

Winter Radicchio Salad

Gala apples, chestnuts, whipped maple chèvre, tarragon vinaigrette

THE MAIN

Ragù-Stuffed Guinea Hen

Hand-rolled sweet potato gnocchi, apples, cider katsu

TO FINISH

S’mores Tart

Valrhona chocolate, torched marshmallow, sunflower brittle

Picked this week. Cooked by hand. Yours tonight.



Dinner

DECEMBER 2024 · PRIVATE DINING

TO BEGIN

Smoked Carrot Falafel

Cold-smoked heirloom carrots, tahini yogurt, cilantro oil

THE GARDEN

Gem Lettuce

Green goddess, breakfast radish, crispy peas, sheep's-milk feta

FROM THE COAST

Pan-Seared Salmon

Line-caught salmon, gigante beans, roasted cauliflower, chorizo

TO FINISH

Chocolate Cappuccino

Espresso mousse, cherry compote, vanilla bean foam

Picked this week. Cooked by hand. Yours tonight.



An Autumn Tasting

PRIVATE DINING

TO BEGIN

Creamy Wild Mushroom Soup

Candied walnuts, crème fraîche, chives

THE GARDEN

Sweet Corn Tortelloni

Hand-rolled tortelloni, roasted tomato jam, sweet onion velouté

THE MAIN

Roasted Duck Breast

Japanese eggplant, roasted beets, passion fruit gastrique

TO FINISH

Apple Tart Tatin

Cabernet cherry compote, miso caramel, pumpkin spice chantilly

Picked this week. Cooked by hand. Yours tonight.



A Hamptons Dinner

COASTAL PRIVATE DINING

TO BEGIN

Sea Bass Ceviche

Line-caught sea bass, leche de tigre, crispy rice cracker

THE GARDEN

Romaine & Polenta Crisps

Charred romaine, crisped polenta, grilled lemon vinaigrette

FROM THE COAST

Teriyaki Salmon

Torched teriyaki glaze, candied ginger, toasted sesame

THE MAIN

Potato Gnocchi & Grilled Broccolini

Hand-rolled gnocchi, charred broccolini, miso butter

TO FINISH

Chocolate Cremeux Tart

Summer berries, basil chantilly

Picked this week. Cooked by hand. Yours tonight.



A Wedding Celebration

FAMILY-STYLE RECEPTION

TO BEGIN

Ceviche & Beef Empanadas

Citrus-cured ceviche, hand-folded empanadas, pickled jalapeño

THE GARDEN

Grilled Corn & Green Salad

Charred corn, market greens, avocado-lime dressing

FROM THE FIRE

Skirt Steak & Pincho Chicken Skewers

Wood-fired skirt steak, pincho chicken, chimichurri, yucca frita

TO FINISH

Evaporated Milk Cake

Poached strawberries, caramelized walnuts, tres leches custard

Picked this week. Cooked by hand. Yours tonight.



A Cocktail Hour

PASSED & STATIONARY CANAPÉS

TO BEGIN

Charcuterie & Cheese

House-cured prosciutto, serrano ham, market crudités

THE GARDEN

Green Curry Falafel Bites

Hand-formed falafel, green curry, white sauce, hot sauce

FROM THE COAST

Crispy Sushi Rice & Salmon Tartare

Crisped sushi rice, hand-cut tartare, butternut-coconut chutney

THE MAIN

Cheddar Gougères

Hand-piped gougères, slow-braised beef, herb crust

TO FINISH

Key Lime Meringue & Chocolate Truffles

Torched key lime meringue, hand-rolled truffles

Picked this week. Cooked by hand. Yours tonight.



Easter

PLATED DINNER

TO BEGIN

Deviled Eggs & Pea Shoots

Slow-cooked deviled eggs, first pea shoots, smoked paprika

THE GARDEN

Spring Pea Salad

First spring peas, pickled ramps, mint, shaved ricotta salata

THE MAIN

Herb-Crusted Rack of Lamb

Spring vegetables, mint gremolata

TO FINISH

Lemon Olive Oil Cake

Candied citrus, crème fraîche

Picked this week. Cooked by hand. Yours tonight.



Fourth of July

BACKYARD BARBECUE

TO BEGIN

Burrata

Torn basil, good oil, flaked salt

THE GARDEN

Grilled Vegetable Platter

Charred peppers, zucchini, eggplant, aged balsamic

FROM THE FIRE

Tandoori & BBQ Chicken

Wood-fired tandoori & BBQ chicken, smoked ribs, charred corn

TO FINISH

Tiramisu & S'mores Station

Sliced watermelon

Grilled by hand. Ready whenever you gather.



Thanksgiving

BUFFET SERVICE

TO BEGIN

Roasted Squash & Apple Salad

Candied pecans, maple vinaigrette

THE BIRD

Herb-Roasted Turkey

Slow-roasted heritage turkey, pan gravy, cranberry relish

THE SIDES

Sourdough Stuffing & Mashed Potatoes

Green beans almondine, crispy shallots

ON THE TABLE

Buttermilk Biscuits

Whipped honey butter

TO FINISH

Pumpkin & Pecan Pie

Bourbon whipped cream

Picked this week. Cooked by hand. Yours tonight.



Christmas Eve

FEAST OF THE SEVEN FISHES · PLATED

COURSE ONE

Baccalà Crostini

Whipped salt cod, garlic, olive oil

COURSE TWO

Oysters on the Half Shell

Mignonette, lemon

COURSE THREE

Calamari Fritti

Calabrian chili aioli

COURSE FOUR

Linguine alle Vongole

Clams, white wine, parsley

COURSE FIVE

Shrimp Scampi

Garlic, lemon, chili flake

COURSE SIX

Pan-Seared Branzino

Fennel, citrus, olive tapenade

COURSE SEVEN

Butter-Poached Lobster Tail

Drawn butter, herbs

TO FINISH

Panettone Bread Pudding

Vanilla anglaise

Seven fishes, one table. Cooked by hand, the old way.



New Year's Eve

COCKTAIL RECEPTION

RAW BAR

Oysters & Jumbo Shrimp

Mignonette, cocktail sauce

PASSED

Beef Tenderloin Crostini

Seared beef tenderloin, horseradish cream, chive

PASSED

Crispy Sushi Rice & Tuna

Crisped sushi rice, torched tuna, spicy mayo, sesame

CARVING STATION

Champagne-Glazed Ham

Whole-grain mustard, dinner rolls

MIDNIGHT

Chocolate-Dipped Strawberries

Mini champagne toasts

Cooked by hand. Yours until midnight, and after.



Every menu is built around you — your tastes, your occasion, and what's in season that week. Ingredients at their peak get pickled, fermented, and brined, so that flavor still shows up in a dish months later. These pages are a starting point for the conversation, not a fixed list.

Tell me about the day and who it's for, and let's build a menu around what'll be at its best.

DINEWITHCARLOS.COM · CARLOS.CABRAL@DINEWITHCARLOS.COM