



VALENTINE'S DAY WEEKEND

· 2021 ·

OYSTERS

half-dozen oysters on the half shell with
pomegranate mignonette and bourbon barrel hot sauce

24

*Pierre Peters "Cuvee de Reserve" Brut Grand Cru 10 | 20**

beginnings

ASH-ROASTED VEGETABLES

Mavis goat cheese, crushed NM red chile, pecan,
baby greens and pickled shallot

16

*Graci Etna Bianco 8 | 16**

SCALLOP TARTARE

cucumber, crushed NM red chile, crispy lotus,
pink pepper and rose

22

*Roland Lavantereux Chablis 9 | 17**

BLACK TRUMPET MUSHROOM RISOTTO

black truffle and foie gras torchon

34

*Milagro Pinot Noir 8 | 16**

mains

STUFFED QUAIL

baby artichokes and port-liver sauce

36

*Guimaro "Camino Real" Mencia 7 | 13**

ARTICHOKE RAVIOLI

preserved peppers, crispy sunchoke and lemon cream

32

*Domaine Trinqueddel Tavel 8 | 16**

WOOD-FIRED MUSHROOMS

Bermuda Triangle, black truffle, grains
and sunny quail eggs

30

*Luna Rossa "Nini" 8 | 15**

LAVENDER LAMB RACK

red chile-potato coulis and charred carrots

48

*Stolpman Estate Syrah 9 | 17**

**Wine pairings are listed with 3 oz and 6 oz pricing*

Campo adds a 20% service charge to every check. This 20% is a restaurant community charge returned to all restaurant hourly employees and support staff. Any additional gratuity is at your discretion and goes directly to your service team.