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H O G ' S B R E A T H I N N
C A R M E L - B Y - T H E - S E A
S I N C E 1 9 7 0
— A F A M I L Y - S T Y L E F E A S T —
THE

PIG ROAST ON SAN CARLOS

*“Since 1970, Carmel has had one restaurant that feels like the American West dressed up for dinner.
Tonight, we set the long table and light the pit.”*

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C A R M E L C U L I N A R Y W E E K 2 0 2 6
June 5 – June 13

\$145 per guest

◆ **\$48 per guest – wine flight** ◆

Reservations Only · 6 pm Seating

Five Acts. One Pig. One Fire. One Long Table.

— T H E M E N U —
P R O L O G U E

*A whole heritage pig— dry-brined thirty-six hours in Big Sur sea salt, brown sugar, fresh herbs,
Gilroy garlic and bay. Apple cider injected; slow-roasted over California coastal oak.
To begin: passed bites from our oldest recipes and freshest fields.
To conclude: Hog’s Coffee for the whole table, on the house.*

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A C T · I
T O S T A R T

Grilled Castroville Artichoke

Pezzini Farms heirloom artichoke, flame-grilled, balsamic reduction, feta, yogurt, garlic, mint.

Italian Fisherman Fritto Misto

*Our signature since 1970. Flash-fried Monterey Bay calamari, bay shrimp, artichoke hearts,
local vegetables, lemon, horseradish cocktail.*

Bigeye Tuna Tartare

Mango, avocado, Japanese cucumber, tobiko, wakame, sake-soy-ginger, wasabi, rice flour chips.

Otto’s Bread Company Sourdough

*Premium local artisan sourdough, handcrafted, fresh daily. Served with French butter & Big Sur salt.
◆ *Silvestri Vineyards · Il Campione Pinot Blanc, Estate, Carmel Valley**

A C T · I I
F R O M T H E F I E L D S

Carmel Mediterranean Chopped Salad

*Organic greens, spinach, radicchio, baby artichokes, hearts of palm, feta, olives, heirloom tomatoes,
avocado, lemon herb vinaigrette.*

Roasted Beets, Chèvre & Grapefruit

*Candy cane beets, Carmel Valley Creamery chèvre, arugula, fennel, toasted almonds,
champagne lavender-honey vinaigrette.*

Heirloom Tomato & Stone Fruit Panzanella

*Dry-farmed heirlooms, white peach, torn Otto’s sourdough, burrata, basil, aged balsamic,
Big Sur fleur de sel.*

◆ *Dawn’s Dream · Clone 236 Rosé of Pinot Noir · Santa Lucia Highlands*

A C T · I I I
T H E P I G

Presented Tableside · 7:15 pm

*Carried from the oak pit to the courtyard whole. Presented in front of the long table. Cut in the
kitchen, placed on platters, and presented to the table.*

T H E C U T S

The Crackling · The Shoulder · The Loin · The Belly · The Ribs · The Butt

T H E S A U C E S

Hog’s Bourbon-Peach-Chipotle BBQ

Asian BBQ

sake, soy, ginger, garlic, brown sugar, chili

Vinegar Pepper

◆ *Lepe Cellars · Pinot Noir · San Saba Vineyards · Monterey*

-or-

◆ *Galante Vineyards · Cabernet Sauvignon · Rancho Galante · Carmel Valley*

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ACT · IV
THE SIDES, FAMILY-STYLE

Salt-Crusted, Roasted & Crushed New Potatoes
Charred Corn, Cotija & Lime
Dutch Oven Beans
Roasted & Puréed Garnet and Purple Yams
Cabbage, Jicama, Granny Smith Apple & Dried Cherry Slaw

ACT · V
THE SWEET FINISH

Banana Walnut Butter Bread Pudding
French Vienoise butter bread, banana, walnuts, raisins, whiskey vanilla cream.
Warm Pecan Bourbon Pie
Fog's End Distillery bourbon, Medjool dates, toasted pecans, all-butter crust.
Fiorello's Tahitian Vanilla Gelato
A Round of Hog's Coffee — On the House
Baileys, Grand Marnier, Kahlúa, Crème de Cacao, whipped cream. This is how we close every seating.
◆ *Silvestri Vineyards · Late Harvest Moscato · Estate · Carmel Valley*



FROM OUR CELLAR
THE WINE FLIGHT

Curated from the Hog's Breath Inn wine list · Monterey-anchored, Central Coast-proud
100 ml. pour

THE PAIRING FLIGHT · \$48 supplement
Five pours, one for each act. The way the menu was designed to be drunk.

ACT I · To Start

Silvestri Vineyards Il Campione Pinot Blanc · Estate, Carmel Valley
Citrus, pear, apple, creamy texture, mineral undertones. Cuts the salt of crackling-bound fritto misto and lifts the goat cheese.

ACT II · From the Fields

Dawn's Dream Clone 236 Rosé of Pinot Noir · Santa Lucia Highlands
Strawberry, melon, tangerine, crisp, floral, flinty finish. Built for stone-fruit panzanella and chèvre.

— or —

ACT III · The Pig

Lepe Cellars Pinot Noir, San Saba Vineyards · Monterey
Cranberry, cherry, herbs, ripe and soft with rose petals. The wine that loves pork four ways.
Galante Vineyards Rancho Galante Cabernet Sauvignon · Carmel Valley
Blackberry, plum, cocoa. Well-structured tannins. Stands up to smoked beans and the cornbread skillet.

ACT IV · The Sweet Finish

Silvestri Vineyards Late Harvest Moscato · Estate, Carmel Valley
Mandarin orange, apricot, white truffle, orange blossom. Acid-balanced finish for pecan pie and warm fruit.



THE SIGNATURE DRINKS

Eastwood's Date Old Fashioned · \$21
*Medjool date-infused Maker's Mark Classic Kentucky Straight Bourbon, turbinado sugar
Regans' Orange Bitters, blood orange, brandied cherry*

Pink Cadillac Margarita · \$21
*Don Fulano Reposado Tequila, prickly pear cactus nectar adds bright, subtle smoothness
Grand Marnier float*

The Dark Berry Mezcalito · \$21
*Los Javis Mezcal Reposado, aged 12 months;
fresh blackberries + blueberries, fresh, mint, lime*

W E L C O M E ! · B O N A P P E T I T ! · E N J O Y !

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please make your server aware of any allergies. 20% service charge added to parties of six or more.