

## Wine Bar Menu

California Olive Ranch Arbequina Olive Oil balsamic, fresh bread	4
Marinated Olives <i>citrus, rosemary</i>	4. <sup>50</sup>
Fresh Popcorn <i>melted black truffle butter</i>	3
Roasted Almonds <i>smoked paprika, olive oil</i>	4. <sup>50</sup>
“Pan Con Chocolate” <i>fleur de sel, orange zest, olive oil</i>	8
Selection of Artisanal Cheeses thyme honey, membrillo, crostini	14
Carpe Vino Tasting Plate chef’s selection of cured meats, artisanal cheeses, garnishes	14
Selection of House-Made Dips hummus, smoked eggplant, cucumber-feta, warm flatbread	12. <sup>50</sup>
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Steamed P.E.I Mussels white wine, lemon thyme, serrano chile, garlic bread	14
Foie Gras and Chicken Liver Mousse red wine-onion jam, grilled bread	15
Roasted Bone Marrow fines herbs salad, capers, fleur de sel, toast	12
Seared Dayboat Scallops cauliflower puree, capers, tangerine brown butter	14
House-Smoked Pork Belly marcona almond puree, medjool date, blood orange, aged sherry	13
Beef Shortrib Poutine french fries, cheese curds, red wine gravy	12

## Soup/Salad

Potato-Leek Soup applewood bacon, fourme d’ambert, chive oil	8
Mixed Winter Lettuce baby beets, blood orange, sheeps milk feta, pistachio	9
Romaine Heart Caesar white anchovy, garlic bread crumbs, shaved pecorino	10

## Main Courses

Potato-Crusted Massachusetts Cod sunchoke puree, winter vegetables, truffle brown butter	26
Roasted Mary’s Organic Chicken Breast farro, hedgehog mushrooms, cranberry, brussels sprouts, thyme jus	24
Pappardelle with Braised Muscovy Duck caramelized root vegetables, grana padano, white truffle oil	20
Roasted Angus N.Y Striploin duck fat potatoes, smoked shallot, swiss chard, red wine	29
Red-Wine Braised Boneless Beef Shortrib potato puree, root vegetables, roasted brussels sprouts, horseradish	26

## Desserts

Warm Chocolate Cake chocolate malt ice cream	8
Carrot Cake cream cheese mousse, cranberry coulis, walnut crunch	8