



for the table

castelvetrano olives - citrus, rosemary	5
fresh popcorn - melted black truffle butter	4
roasted almonds - smoked paprika, olive oil	5
olympic provisions "cacciatore" salame - burrata, peperonata, grilled bread	12
selection of dips - white bean hummus, smoked tomato romesco, cucumber-feta, warm flatbread	13
jar of pimiento cheese - sierra nevada goat cheddar, bacon, crudites, salt crackers	9

dinner menu

appetizers

steamed p.e.i. mussels - white wine, lemon verbena, serrano chile, grilled bread	15
chicken liver mousse - sauternes gelee, apple chutney, brioche	13
california yellowtail - charred watermelon, cucumber, finger lime, "gin and tonic" gelee	14
moroccan lamb meatballs - gypsy pepper harissa, cucumber yogurt, charmoula	12
crispy pig's ears - korean bbq, asian pear salad, sesame, lettuce cups	10
blistered padron peppers - sungold tomato, fromage blanc, smoked padron breadcrumbs	7

soup/salad

musque de provence pumpkin soup - vanilla brown butter	9
belgian endive - poached pear, roast beets, bleu d' auvergne, walnut aillade	11
romaine heart caesar - white anchovy, lemon bread crumbs, grana padano	10
mixed fall greens - fuji apple, smoked cheddar, pomegranate, hazelnut granola	10

entree

skuna bay salmon - steel cut oats, baby beets, cipollini onion, pickled mustard seeds	29
roasted duck breast - wheat berry, brussels sprouts, pumpkin, chanterelles, huckleberry	27
cider-brined pork chop - creamy savoy cabbage, bacon, prune, apple, celery-walnut salad	32
rock shrimp risotto - cherry tomato, pancetta, arugula, shellfish emulsion	24
waygu beef cheeks - potato puree, glazed root vegetables, herb salad, shaved horseradish	27
niman ranch bistro filet - crispy butterball potato, root vegetable greens, bone marrow jus	28

dessert

lemon verbena semifreddo - strawberry-rhubarb compote, oatmeal streusel	9
chocolate budino - port-plum ice cream ice cream, honey-roasted prune plums, cocoa nibs	9
sour cream apple cake - caramel apple ice cream, granny smith apple chip	9

cheese (\$6 per oz. / any three \$16)

bleu d' auvergne - cow's milk, france, thyme honey
ossau iraty - sheep milk, basque, france, carrot marmalade
humboldt fog - goat milk, cypress grove, california, tomato jam
tartufello - cow milk, pedrozo dairy, orland, california, chanterelle salad
castelbelbo - cow/sheep/goat milk, piedmonte, italy, apricot mostarda

october 2013

executive chef - eric alexander
pastry chef - courtney mcdonald

carpe vino is a 21+ dining establishment
please inform your server of any allergies

20 % gratuity will be added to parties of 6 or more
we proudly shop at the local placer county farmers markets