Carpe Vino

for the table

castelvetrano olives - preserved lemon, rosemary	5
fresh popcorn - melted black truffle butter	4
roasted almonds - smoked paprika, sea salt	5
jar of pimiento cheese - sierra nevada goat cheddar, bacon, crudites, salt crackers	9
chorizo "rioja" - chickpeas, piquillo pepper sofrito, sheep milk cheese, black olive oil	13
selection of dips - hummus, smoked eggplant, cucumber-feta, warm flatbread	13
*extra flatbread	1

dinner menu

appetizers

steamed penn cove mussels - lemon verbena, white wine, garlic, serrano chile	15
foie gras mousse - huckleberry, pickled butternut squash, toasted pain d' epices	14
bacon-wrapped quail - farro, roasted grapes, candy squash, shaved fennel, saba	16
moroccan lamb meatballs - preserved lemon, harissa, cucumber yogurt, charmoula	13
roast bone marrow "pho" - bean sprouts, herb salad, pickled chile, spiced veal glaze	14
seared dayboat scallop - veal sweetbread, sunchoke puree, capers, mandarin brown butter	16
king salmon "mi cuit" - pickled beets, watercress, mustard seeds, rye crumble	13

soup/salad

puree of hokkaido squash soup - shiro miso, asian pear, crispy ginger, shiso	9
heirloom carrots - freekeh, carrot top zhoug, labne, dukkah, spiced carrot ash	12
romaine heart caesar - white anchovy, lemon bread crumbs, parmigiano reggiano	10
fall chicories - kohlrabi, bleu d' auvergne, glazed walnut, quince puree, bacon vinaigrette	10

entree

passmore ranch sturgeon - fall squash gnocchi, red cabbage, chanterelles, pumpkin butter	30
spaghetti squash "carbonara" - applewood bacon, 64° egg, lacinato kale, parmesan cream	24
beelers pork chop - steel cut oats, smoked cheddar, pecans, bacon, apple-celery relish	30
new york steak - beef tallow potatoes, maitakes, swiss chard and chard stem jam	32
syrah braised beef cheek - parsnip puree, brussels sprouts, pumpkin, valrhona chocolate	29
organic roast chicken for 2 - fall vegetables, cranberry confit, puffed wild rice	50

dessert

mexican chocolate-ancho chile pot de creme - pepitas, candied cacao nibs	9
warm sour cream apple cake - caramel apple ice cream, apple chips	9
honey-crème fraiche semifreddo - mandarin confit, brown butter crumble	9

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

bleu d' auvergne - cow milk , auvergne, france, thyme honey
idiazabal - sheep milk, basque, spain, quince paste
mt. tam - cow milk, cowgirl creamery, california, apple butter
le montagne de bethmale - goat milk, pyrennees, france, tomato-fennel marmalade

*bread service upon request

november 2015

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 foothill farmers' markets
notice: *california state law regulates restaurants to serve/refill water by patron request only*