



for the table

castelvetrano olives - citrus, rosemary	5
fresh popcorn - melted black truffle butter	4
roasted almonds - smoked paprika, olive oil	5
olympic provisions "loukanika" salame - burrata, piquillo peppers, fennel agrodolce	12
selection of dips - white bean hummus, smoked eggplant, cucumber-feta, grilled flatbread	13

dinner menu

appetizers

jar of pimiento cheese - sierra nevada goat cheddar, bacon, crudites, salt crackers	9
steamed p.e.i. mussels - white wine, lemon verbena, serrano chile, grilled bread	15
chicken liver mousse - rose gelee, rhubarb confit, toasted brioche	13
california yellowtail - charred watermelon, cucumber, jalapeno, "gin and tonic" gelee	14
moroccan lamb meatballs - gypsy pepper harissa, cucumber yogurt, charmoula	12
blistered padron peppers - sungold tomato, fromage blanc, smoked padron breadcrumbs	11
shaved raw summer squashes - fried halloumi, cherry tomato, mint, castelvetrano olive	11

soup/salad

watermelon-tomato gazpacho - sierra nevada chevre, basil flowers	9
belgian endive - bartlett pear, figs, point reyes blue, walnut aillade	10
romaine heart caesar - white anchovy, lemon bread crumbs, grana padano	10
heirloom tomatoes - burrata cheese, brioche crouton, grilled red onion, garden basil	12

entree

california black cod - creamed corn, okra, jimmy nardello peppers, cherry tomato, salsa verde	30
rio vista lamb confit - eggplant-date puree, cumin carrots, curry cauliflower, yogurt	25
spice-brined pork chop - summer beans, cipollini onions, elephant heart plum, sungold tomato	32
angus n.y. steak - creamed chanterelles and leeks, german butterball potato, bordelaise	33
sheep ricotta agnolotti - tomato confit, summer squash, marjoram, parmesan emulsion	24

dessert

buttermilk panna cotta - elephant heart plum sorbet, almond streusel	9
chocolate budino - earl grey caramel, chocolate ice cream, pistachio cocoa nib brittle	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
sierra nevada chevre - goat milk, willows, california, rhubarb confit
tartufello - cow milk, pedrozo dairy, orland, california, chanterelle salad

september 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