

CV SNACKS

(available before 5pm)

fresh popcorn | black truffle butter 8

castelvetrano olives | preserved lemon,
rosemary, fennel pollen 8

selection of artisan cheeses | seasonal
accompaniments 17 with charcuterie 25

blistered shishito peppers | tahini, lemon,
toasted sesame 7

tempura squash | tamarind, pickled fresno chili,
gochujang, vietnamese herbs 7

pork wings | house wing sauce,
point Reyes blue cheese, vegetable crudites 9

STARTERS

housemade focaccia | butter, fleur de sel 4

½ dozen oysters on the half shell
champagne mignonette, cocktail sauce 18

hamachi crudo | strawberry aguachile,
summer melon, cashew 15

puree of brentwood corn soup | coconut milk,
green curry oil, thai basil 11

little gem and frisee salad | green goddess,
bacon lardon, summer cucumber,
cherry tomato, point Reyes blue 12
add 63 degree egg 2

heirloom tomato salad | black watermelon,
feta, hazelnut aioli, basil coulis 13

romaine heart caesar | white anchovy,
lemon bread crumbs, parmigiana reggiano 13
add mary's chicken breast 8

seared halloumi cheese | local figs,
candied walnut, 18 year balsamic 14



Carpe Vino

SEPTEMBER 2019

“TWO WAYS”

(available as an appetizer or entrée)

middle eastern lamb kefta | grilled pita, tabbouleh,
tzatziki, charmoula, pickled fresno chile, herbs 22/30

salt spring mussels | summer tomato bouillabaisse,
fennel, rouille toast 14/22

sweet street corn agnolotti | house lime ricotta,
tajin, cotija, cilantro 12/22

seared dayboat scallops | caramelized
carrot, vadouvan, golden raisin 17/35



“OKTOBERFEST PLATTER”

(serves two)

olympic provisions bratwurst, blaukraut,
seared ham steak, malt vinegar smashed potatoes,
sauerkraut, bavarian pretzel,
whole grain mustard 27

- add bratwurst 6
- add pretzel 5
- hofbrau munchen “hofbrau oktoberfestbier”
17oz mug 5
- hofbrau munchen 17oz souvenir mug
(mug only, no beer) 5



ENTRÉES

pan roasted salmon | summer corn succotash,
huitlacoche, lemon emulsion 30

beelers double cut pork chop | puree of charred
onion and zucchini, peach brulee, pole beans,
grilled zucchini, summer berry jus 36

mishima wagyu sirloin | sweet corn sabayon,
crispy maitake mushroom, tallow potatoes,
miso butter 34

mary's organic chicken breast | creamy cheddar
polenta, tasso ham, caramelized shallot
and bacon jus 28

please inform your server of any allergies.
consuming raw or undercooked meats, seafood, shellfish, or
eggs may increase your risk of foodborne illness. we use
peanut oil in our fryers.