

## 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

OCTOBER 2019

## WEEKEND SPECIAL

(friday and saturday)

hamachi tartare | achiote ponzu, avocado mousse,  
mezcal cured roe, crispy plantain 17

## “TWO WAYS”

(available as an appetizer or entrée)

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

pappardelle with lamb neck ragu | n'duja, whipped  
ricotta, marjoram 14/26

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.