

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

crispy brussel sprouts | sriracha, honey, miso 9

delicata squash tempura | gochujang,
tamarind, pepitas, cilantro 8

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

okonomiyaki fries | bonito, nori,
okonomi sauce, kewpie mayo, scallion 11

STARTERS

housemade focaccia | butter, fleur de sel 4

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

puree of sunchoke soup | smoked ham, gruyere
cheese, creme fraiche, chive 10

little gem wedge salad | point Reyes blue vinaigrette,
sunflower seed, bacon lardon, boiled egg 12

mixed chicory salad | persimmon, apple, shaved
fennel, fiscalini gold cheddar, tahini vinaigrette 13

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



Carpe Vino

NOVEMBER 2019

“TWO WAYS”

(available as an appetizer or entrée)

salt spring mussels | lemon thyme, serrano chile,
garlic, grilled bread 14/22

pappardelle with lamb neck ragu | n'duja,
whipped ricotta, marjoram 16/26

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

wild mushroom risotto | black truffle,
parmesan, local mushrooms 13/25

ENTRÉES

roasted sea bass | shiitake mushroom, tokyo turnip,
bok choy, pickled butternut squash, awase dashi 31

double cut beelers pork chop | napa cabbage,
persimmon, granny smith apple,
chinese mustard jus 36

mishima wagyu sirloin | parsnip and potato gratin,
broccolini, roasted parsnip, black garlic jus 34

red wine braised beef cheek | potato puree,
butter glazed root vegetables,
fine herb salad, horseradish 30

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.