

## STARTERS

housemade focaccia | butter, fleur de sel 4

fresh popcorn | black truffle butter 8

ahi tuna tartare | asian pear, yuzu kosho,  
guava ponzu, egg yolk jam,  
crispy yam, yuzu tobiko 16

grilled spanish octopus | black garlic xo,  
mandarin kosho aioli, togarashi shallot,  
perilla vinaigrette 22

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

mixed chicory salad | apple, shaved fennel,  
sierra nevada cheddar,  
grilled Meyer lemon vinaigrette, quince 13

kale caesar salad | white anchovy,  
lemon bread crumbs, parmigiana reggiano 13

manilas washington clams | chorizo, green  
garlic, smoked tomato broth, cashew milk 22

bacon wrapped quail | spiced yogurt,  
medjool date, jus, frisee salad 18



## “TWO WAYS”

*(available as an appetizer or entrée)*

sunchoke and ricotta ravioli | artichoke heart,  
sunchoke, black truffle, parmesan 16/26

seared dayboat scallop | saffron risotto,  
beurre blanc, watercress 17/35

vegetarian | cauliflower “farrotto”,  
roasted cauliflower, swiss chard,  
black truffle 15/28



# Carpe Vino

FEBRUARY 2020

*Chef Tim Dube*

## ENTRÉES

pan roasted sea bass | celery root,  
great northern beans, swiss chard,  
beech mushrooms, sauce verte 31

almond milk brined double cut pork chop  
fennel barigoule, green garlic,  
marble potato, pickled mustard jus 37

mishima wagyu sirloin | black garlic soubise,  
wasabi vinegar smashed potatoes, miso glazed  
root vegetables, mushroom soy jus 34

braised beef cheek | sunchoke creamed chard,  
baby carrot, salade de champignons,  
roasted sunchoke, natural jus 34

## CV SNACKS

thai fried cashews | kaffir lime, birds eye chili,  
scallion, garlic 9

puree of cauliflower soup | roasted cauliflower,  
green apple, chive oil 9

selection of artisan cheeses | seasonal  
accompaniments 17

crispy brussel sprouts | sriracha,  
honey, miso 9

peel and eat shrimp | dill pickled shrimp,  
celery root remoulade, pickled mustard seed 13

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.*