



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 6

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

purée of mushroom soup | aged madeira, shaved chestnut, truffle crema 10

crispy duck confit presse | satsuma mandarin, hazelnut, kumquat, chicory, chinese five spice 14

hamachi tostada | crushed avocado, buddha's hand slaw, peanuts, lime leaf vinaigrette 13

romaine heart caesar | white anchovy, lemon bread crumbs, parmigiano reggiano 10

roasted heirloom beets | carrot panna cotta, winter citrus, bee pollen, watercress, ricotta salata 12

grilled chicory salad | quince, shaved fennel, st. agur blue, pear, walnut granola 12

CV CLASSICS



fresh popcorn | black truffle butter 8

selection of dips | hummus, smoked eggplant, cucumber yogurt, house flatbread 13
extra flatbread 2

foie gras and chicken liver mousse | cipollini onion agrodolce, frisée, toast 15

steamed penn cove mussels | lemon thyme, serrano chile, garlic, white wine, grilled bread 15

swedish meatballs | kohlrabi puree, lingonberry preserves, dill pickled kohlrabi 13

SIDES



grass valley grains polenta | whey, butter, fleur de sel 6

roasted broccoli rabe | burrata, calabrian chile, fennel sausage, bread crumbs 9

fried brussels sprouts | sriracha, honey, sesame 7

southern style winter greens | black eyed peas, bacon, habanero vinegar 8

marble potatoes | melted raclette cheese, cornichons 9

ENTRÉES



alaskan black cod | black garlic, soy-pickled mushroom, tokyo turnip, scallion, yuzu kosho 30

ricotta agnolotti | sunchoke cream, farm egg, garden arugula, black truffle butter 14/24

cider brined pork chop | creamed cabbage, bacon, glazed pecans, prune, celery-apple salad 30

braised wagyu beef cheek | potato purée, glazed root vegetables, shaved horseradish, red wine 29

24 oz. angus cote de boeuf | onion rings, watercress salad, bone marrow butter 60

smoked pork belly | celery root puree, medjool dates, pickled pumpkin, espresso 25

vegan | seasonally inspired preparation of vegetables and grains 18

February 2017

Executive Chef - **Eric Alexander**
Pastry Chef - **Courtney McDonald**
Pitmaster - **Spencer Smith**

Please inform your server of any allergies.

Carpe Vino is a 21+ dining establishment. 20% gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.