



# 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.