



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 6

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

sunchoke and green garlic soup | comte cheese, smoked ham, black truffle brown butter 10

baby artichoke and nettle gratin | mt. tam triple cream, parmesan lavash 12

skuna bay salmon "mi cuit" | buttermilk, rhubarb, cucumber, shaved horseradish, dill oil 14

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

shaved snow pea salad | monterey squid, pineapple, chile, peanuts, vietnamese herbs 12

mixed spring lettuce and herb salad | banyuls vinaigrette 8

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 | strawberry-fennel agrodolce, frisée, toast 15

steamed p.e.i. mussels | lemon thyme, serrano chile, garlic, white wine, grilled bread 15

potato-spring onion pierogi | braised rabbit, fava greens, dijon creme fraiche 13

SIDES



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

spring vegetable ragout | fines herbs butter 9

california asparagus | green garlic kimchi, cured egg, sesame 9

marble potatoes | melted raclette cheese, cornichons 9

ENTRÉES



alaskan halibut | parisian gnocchi, asparagus, beech mushroom, pickled ramp butter 32

bucatini pasta carbonara | guanciale, english peas, farm egg, pecorino toscano 14/24

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

smoked pork cheeks | white corn grits, braised greens, pickled vegetables 25

braised veal breast | marble potato, spring vegetables, blanquette emulsion 29

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

vegan | seasonally inspired preparation of vegetables and grains 18

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.

the baker and the cakemaker bread available on request.

April 2017

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