



# Carpe Vino

## STARTERS



**castelvetroano olives** | preserved lemon, rosemary, fennel pollen 7

**selection of artisan cheeses** | seasonal accompaniments 17 with charcuterie 25

**purée of sweet corn soup** | green curry shrimp, avocado, blue spice basil 11

**dayboat scallops** | seared foie gras, popcorn purée, blackberry, purslane 20

**seared california yellowtail** | habanero aguachile, tomatillo, white nectarine, lemon cucumber 14

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

**hillview farm greens salad** | breakfast radish, stone fruit 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** | rhubarb, white chocolate, watercress, toast 15

**roast bone marrow "pho"** | pickled chile, bean sprout salad, herbs, crispy shallot, toast 15

**fried green tomatoes** | smoked pork belly, pimento cheese fondue, tomato jam 14

## ENTRÉES



**stone bass** | shell bean succotash, tomato, lemon verbena cream 30

**burrata ravioli** | zucchini, brown butter almonds, squash blossom pesto 14/24

**beelers pork chop** | cornbread, house chorizo, baby kale, spiced pecans, tequila cherries 30

**roast lamb leg roulade** | green garbanzos, apricot, falafel, baby turnip, mint, yogurt 32

**smoked turkey "hot brown"** | roast tomato, applewood bacon, mornay sauce, texas toast 18

**mishima reserve wagyu sirloin** | miso eggplant, black garlic, maitake mushroom, charred onion, wasabi arugula 33

**vegan** | seasonally inspired preparation of vegetables and grains 18

## SIDES



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

**grilled street corn** | chipotle crema, cotija, lime 7

**summer squash** | calabrian chile, fromage blanc, marjoram, cured egg yolk 8

**potato and artichoke hash** | caramelized onion, rosemary 8

*the baker and the cakemaker* bread available on request.

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.

July 2017

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