



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**