



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

roasted lamb meatballs | spiced pumpkin, tahini, pomegranate charmoula 13

grilled octopus | carrot harissa, quinoa, moroccan olive, yogurt 16

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

pickled heirloom beets | whipped chèvre, bartlett pear, shaved fennel, hazelnut aillade 13

grilled belgian endive salad | shaved lardo, persimmon, hazelnuts, pecorino toscano 12

CV CLASSICS

fresh popcorn | black truffle butter 8

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

chicken liver mousse |
cranberry-quince mostarda, frisée, toast 15

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

buttermilk fried chicken breast | potato purée, "something green", gravy 18

SIDES

potato purée | butter, fleur de sel 6

roasted brassicas | brown butter almonds, caper-raisin purée 8

fried brussels sprouts | sriracha, honey, sesame 7

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

macaroni gratin | french comté, caramelized onion 8

ENTRÉES

seared dayboat scallops | veal sweetbreads, parsnip, heirloom carrot, brussels sprouts, owari mandarin 32

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

cider-brined pork chop | creamed cabbage, bacon, maple walnuts, prune, celery-apple salad 30

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

vegan | seasonally inspired preparation of vegetables and grains 18

PLATES FOR TWO

(a la carte, please allow 30 minutes)

angus cote de boeuf | 26 oz., roasted garlic, served medium rare 70

whole roast organic chicken | garden herbs, natural jus 40

whole mediterranean branzino | fennel, green olive, meyer lemon 38

December 2016
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.