



# 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

**mixed farm greens salad** | shaved 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

**heirloom tomato "greek salad"** | watermelon, shaved cucumber, whipped feta, olive, mint 13

## SIDES



**blistered shishito peppers** | shaved bonito, togarashi, sesame miso 9

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

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

**crispy steak fries** | rosemary, preserved meyer lemon aioli 7

## ENTRÉES



**california white bass** | nardello peppers, charred okra, sweet corn, cherry tomato, lemon verbena. 30

**burrata ravioli** | zucchini, cherry tomato, almonds, squash blossom pesto 14/24

**roast pork tenderloin** | crispy pork rilletes, caramelized pluot, turnip, hazelnut aillade 28

**glazed dixon lamb ribs** | smoked eggplant purée, summer peppers, yogurt, dukkah 272

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

**mishima reserve wagyu sirloin** | heirloom tomatoes, grilled onion, steak fries, roquefort cream 33

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

*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.

August 2017  
Executive Chef - **Eric Alexander**  
Pastry Chef - **Courtney McDonald**  
Pitmaster - **Spencer Smith**