



# 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

**steamed savoury clams** | almond milk, nduja, sungold tomato, pickled peppers 16

**hamachi tartare** | asian pear, quail egg, shiso, peanut, lotus root 15

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

**foothill roots chicory salad** | pickled beets, apple, clothbound cheddar, rye crisp, grain mustard vinaigrette 10

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

## CV CLASSICS



**fresh popcorn** | black truffle butter 8

**selection of dips** | baba ganoush, muhammara, olive tapenade, house flatbread 13  
extra flatbread 2

**foie gras and chicken liver mousse** | apple-rhubarb chutney, watercress, grilled bread 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

**creamed fall greens** | caramelized onion, parmesan crumbs 8

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

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.

## ENTRÉES



**hawaiian swordfish** | popcorn purée, nardello peppers, okra, summer squash, lemon verbena 30

**pappardelle pasta** | braised rabbit cacciatore, fennel, parmigiano reggiano 14/24

**roast pork tenderloin** | crispy pork rilletes, elephant heart plum, turnip, hazelnut aillade 28

**dixon lamb meatballs** | smoked eggplant purée, summer peppers, yogurt, dukkah 22

**mary's organic chicken breast** | sweet corn, chanterelles, freekeh, peach, foie gras sauce 24

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

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

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