



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**