



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 7

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

purée of pumpkin soup | chestnut, sage, black truffle brown butter 10

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

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

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

mixed green and chicory salad | gala apple, beets, 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

steamed salt springs mussels | white wine, lemon verbena, serrano chile, garlic, grilled bread 15

SIDES



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

crispy brussels sprouts | sriracha, sesame, honey, lime 8

creamed fall greens | caramelized onion, parmesan crumbs 8

roasted spaghetti squash | vanilla, toasted almond, brown butter 8

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, nduja, fennel, parmigiano reggiano. 14/24

cider brined pork chop | creamed savoy cabbage, bacon jam, prune, walnut, apple-celery salad 30

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

mary's organic chicken breast | chanterelles, dino kale, freekeh, delicata squash, foie gras sauce 24

mishima reserve wagyu sirloin | parsnip, charred onion, brussels sprouts, black garlic 33

vegan | seasonally inspired preparation of vegetables and grains 18

October 2017

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