



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

salt roasted beets | pickled egg, smoked mt. lassen trout rilette, horseradish cream, everything spice 13

yellowfin tuna tartare | asian pear, gochujang, shiso, peanut, lotus root 15

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

mixed green and chicory salad | gala apple, rhubarb, cloth bound 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

chicken liver mousse | poached quince, watercress, grilled bread 15

roast bone marrow "pho" | pickled chile, bean sprout salad, herbs, crispy shallot, toast 15

steamed p.e.i. 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



maine monkfish | serrano ham, heirloom carrot, charred brassicas, pickled fennel, pumpkinseed romesco 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

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