



# Carpe Vino

## STARTERS



**castelvetroano olives** | preserved lemon, rosemary, fennel pollen 7

**selection of artisan cheeses** | seasonal accompaniments 17 with charcuterie 25

**purée of mushroom soup** | porcini, aged madeira, creme fraiche 10

**salt roasted beets** | winter citrus, watercress, sheep feta, pistachio butter 13

**warm octopus terrine** | yuzu, soy-pickled mushroom, sunchoke, black garlic crumble 15

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

**mixed green and chicory salad** | fuji apple, persimmon, cloth bound cheddar, rye crisp, grain mustard vinaigrette 11

*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** | quince chutney, toasted cocoa brioche 15

**seared dayboat scallops** | cauliflower purée, satsuma mandarin, tarragon, caper brown butter 16

**steamed p.e.i. mussels** | white wine, lemon verbena, serrano chile, garlic, grilled bread 15

## SIDES



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

**fried baby yams** | fish sauce caramel, peanut, chile, herbs, kimchi purée 9

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

## 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, pomegranate, shishito peppers, yogurt 22

**mary's organic chicken breast** | celery root purée, cranberry, chanterelles, brussels sprouts, foie gras sauce 24

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

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

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.

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