



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 7

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

1/2 dozen oysters on the half shell | finger lime, yuzu ponzu (*friday and saturday only*) 18

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

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

organic grass-fed beef cheeks | potato purée, glazed root vegetables, horseradish, red wine 30
or

mishima reserve wagyu sirloin 33

carnaroli risotto (v) | pumpkin purée, wild mushroom, crispy sunchoke, winter green-chestnut pesto 20
add black truffle butter 2

December 2017

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

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.

the baker and the cakemaker bread available on request.