



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 | schramsberg brut mignonette, cocktail sauce 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, sunchoke, soy-pickled mushroom, black garlic crumble 15

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

mixed chicory salad | fuji apple, kohlrabi, clothbound 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, hummus, house flatbread 13
extra flatbread 2

foie gras and chicken liver mousse | quince, 18 year balsamic, toasted brioche 15

seared dayboat scallops | cauliflower purée, blood orange, tarragon, caper brown butter 16

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

SIDES



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

poutine | steak fries, cheese curds, red wine gravy 10

roasted carrots | yogurt, carrot top charmoula, chicken skin dukkah 9

ENTRÉES



california petrale sole | brioche, sunchoke purée, meyer lemon, romanesco, amandine emulsion 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

prime angus eye of ribeye 36

carnaroli risotto (v) | pumpkin purée, wild mushroom, crispy sunchoke, winter green-chestnut pesto 20
add black truffle butter 4

January 2018

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.