



# 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

**dungeness crab and salt cod beignets** | nduja, squid ink, saffron aioli 14

**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** | kumquat, parsnip jam, toasted brioche 15

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

**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, short rib 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

**seared dayboat scallops** | cauliflower, fennel, blood orange, tarragon, caper brown butter 32

**pappardelle pasta** | duck ragu, oyster mushrooms, soft cooked egg, chestnut cream, black truffle asiago 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

**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

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.

February 2018  
Executive Chef - **Eric Alexander**  
Pastry Chef - **Courtney McDonald**  
Pitmaster - **Spencer Smith**