



# Carpe Vino

## STARTERS



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

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

**½ dozen oysters on the half shell** | champagne mignonette, cocktail sauce 18

**artichoke and spring onion soup** | black truffle brown butter 10

**delta asparagus** | grilled spring onion, burrata, speck, meyer lemon puree 14

**dixon lamb carne cruda** | fava beans, pecorino, mint, puffed farro 15

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

**shaved spring pea salad** | radish, hazelnuts, cured egg, guanciale vinaigrette 12

*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** | rhubarb, garden arugula, toasted brioche 15

**potato-spring onion pierogi** | braised rabbit, fava greens, pickled mustard cream 14

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

## SIDES



**blistered delta asparagus** | spicy lamb sausage, muhammara, yogurt 9

**korean fried maitake mushrooms** | gochujang mayo, sesame, scallion 9

**baked mac and cheese** | aged cheddar, herb crumbs 9

## ENTRÉES



**alaskan halibut** | sunchoke puree, spring peas, radish, pickled ramp butter 32

**roast organic chicken breast** | white corn grits, maitake mushroom, spring onion, asparagus, black garlic jus 24

**ricotta gnocchi** | chicken polpettini, soft egg, english peas, green garlic, calabrian chile, parmesan brodo 16/24

**beelers pork chop** | asparagus, spring onion puree, rhubarb mostarda 30

**braised veal breast** | baby turnip, fava beans, nantes carrots, pearl onion, curry blanquette 30

**prime angus n.y. steak** | marble potatoes, baby artichokes, asparagus, green garlic butter 36

**saffron risotto** | spring vegetables, goat cheese, watercress 24

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.

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