



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**