



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 6

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

purée of mushroom soup | aged madeira, shaved chestnut, truffle crema 10

crispy pork belly | celery root purée, medjool dates, pickled butternut squash, espresso 14

miso cured cobia | charred scallion, watermelon radish, avocado, yuzu kosho vinaigrette 14

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

roasted heirloom beets | dungeness crab, hearts of palm, winter citrus, green goddess. 15

grilled chicory salad | quince, shaved fennel, st. agur blue, pear, walnut granola 12

CV CLASSICS



fresh popcorn | black truffle butter 8

selection of dips | hummus, smoked eggplant, cucumber yogurt, house flatbread 13
extra flatbread 2

foie gras and chicken liver mousse | cipollini onion agrodolce, frisée, toast 15

steamed penn cove mussels | lemon thyme, serrano chile, garlic, white wine, grilled bread 15

roasted lamb meatballs | harissa, feta yogurt, preserved lemon, charmoula 13

SIDES



grass valley grains polenta | whey, butter, fleur de sel 6

roasted broccoli rabe | burrata, calabrian chile, fennel sausage, bread crumbs 9

fried brussels sprouts | sriracha, honey, sesame 7

southern style winter greens | black eyed peas, bacon, habanero vinegar 8

marble potatoes | melted raclette cheese, cornichons 9

ENTRÉES



norwegian cod | clams, chorizo, gigante beans, meyer lemon, almond milk emulsion 29

ricotta agnolotti | sunchoke cream, farm egg, garden arugula, black truffle butter 14/24

cider brined pork chop | creamed cabbage, bacon, glazed pecans, prune, celery-apple salad 30

braised beef cheek | potato purée, glazed root vegetables, shaved horseradish, red wine 29

vegan | seasonally inspired preparation of vegetables and grains 18

PLATES FOR TWO

(a la carte, please allow 30 minutes)



angus cote de boeuf | 26 oz., roasted garlic, served medium rare 70

whole roast organic chicken | garden herbs, natural jus 40

whole mediterranean branzino | fennel, green olive, meyer lemon 38

January 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.