

CV SNACKS

(available before 5pm)

housemade focaccia | butter, fleur de sel 4

fresh popcorn | black truffle butter 8

castelvetrano olives | preserved lemon,
rosemary, fennel pollen 8

selection of artisan cheeses | seasonal
accompaniments 17 with charcuterie 25

blistered shishito peppers | tahini, lemon,
toasted sesame 7

tempura squash | tamarind, pickled fresno chili,
gochujang, vietnamese herbs 7

mac 'n' cheese | mornay, white cheddar,
herbed bread crumb 7
add dungeness crab 10

STARTERS

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

avocado and watercress gazpacho | dungeness crab
salad, honeydew melon, thai basil 12

little gem and frisee salad | green goddess,
bacon lardon, summer cucumber,
cherry tomato, point Reyes blue 12
add 63 degree egg 2

heirloom tomato salad | black watermelon,
feta, hazelnut aioli, basil coulis 13

romaine heart caesar | white anchovy,
lemon bread crumbs, parmigiana reggiano 12
add mary's chicken breast 8

seared halloumi cheese | figs, shaved speck,
18 year balsamic 13



Carpe Vino

JULY 2019

“TWO WAYS”

(available as an appetizer or entrée)

middle eastern lamb kefta | grilled pita, tabbouleh,
tzatziki, charoula, pickled fresno chile, herbs 22/30

red curry seared ahi tuna | coconut jasmine rice,
wakame salad, togarashi, soy lime vinaigrette 16/24

seared day boat scallops | popcorn,
crispy sweet breads, butter glazed corn 18/36

P.E.I. mussels | lemon thyme, serrano chile, garlic,
white wine, grilled bread 12/20

sweet street corn agnolotti | house lime ricotta,
tatin, cotija, cilantro 12/22



MID-WEEK SPECIAL

(served tuesday-thursday, ten available nightly)

classic fried chicken | potato puree,
veal glace, “something green” 15



ENTRÉES

pan roasted salmon | summer corn succotash,
huitlacoche, lemon emulsion 30

beelers double cut pork chop | puree of charred
onion and zucchini, peach brulee, pole beans,
grilled zucchini, summer berry jus 36

mishima wagyu sirloin | sweet corn sabayon,
crispy maitake mushroom, tallow potatoes,
miso butter 33

mary's organic chicken breast | toasted fregola,
apricot gastrique, mushroom cream 28

please inform your server of any allergies.
consuming raw or undercooked meats, seafood, shellfish, or
eggs may increase your risk of foodborne illness. we use
peanut oil in our fryers.