

## CV SNACKS

(available before 5pm)

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

## STARTERS

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

\*puree of brentwood corn soup | coconut milk,  
green curry oil, thai basil 11

\*heirloom tomato salad | black watermelon,  
feta, hazelnut aillade, basil coulis 13

\*romaine heart caesar | white anchovy,  
lemon bread crumbs, parmigiana reggiano 13  
add mary's chicken breast 8



## MID-WEEK SPECIAL

(served tuesday-thursday, ten available nightly)

\*hanger steak | frites, béarnaise sauce 26



# Carpe Vino

SEPTEMBER 2019

## ENTRÉES

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

\*mary's organic chicken breast | creamy cheddar  
polenta, tasso ham, caramelized shallot  
and bacon jus 28

mishima wagyu sirloin | sweet corn sabayon,  
crispy maitake mushroom, tallow potatoes,  
miso butter 34

\*sweet street corn agnolotti | house lime ricotta,  
tajin, cotija, cilantro 22

salt spring mussels | summer tomato  
bouillabaisse, fennel, rouille toast 22

## DESSERTS

\*peaches and cream | spiced peach cake,  
whipped creme fraiche, peach caramel 9

\*chocolate pot du creme | chantilly cream,  
summer berry 9

## \* PRIX-FIXE \* TASTING MENU

(three courses)

Choose one starter, main, dessert  
designated with (\*) 38

(Available Tuesday only. Substitutions  
and splitting are politely declined)

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.