

## 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

crispy brussel sprouts | sriracha, honey, miso 9

delicata squash tempura | gochujang,  
tamarind, pepitas, cilantro 8

pork wings | house wing sauce,  
point Reyes blue cheese, vegetable crudites 9

okonomiyaki fries | bonito, nori,  
okonomi sauce, kewpie mayo, scallion 11

## STARTERS

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

\*puree of sunchoke soup | smoked ham, gruyere  
cheese, creme fraiche, chive 10

\*mixed chicory salad | persimmon, apple, shaved  
fennel, fiscalini gold cheddar, tahini vinaigrette 13

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



# Carpe Vino

NOVEMBER 2019

## ENTRÉES

\*pan roasted seabass | cauliflower, broccolini,  
brown butter almonds 29

\*wild mushroom risotto | black truffle,  
local mushrooms, truffle asiago 25

\*hanger steak | frites, béarnaise sauce 26

\*pappardelle with lamb neck ragu | n'duja,  
whipped ricotta, marjoram 26

salt spring mussels | lemon thyme, serrano chile,  
garlic, grilled bread 14/22

## 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.