



Welcome to Café Carpe Vino,  
a Nouveau Parisian Bistro

May 26-31

Four-Course, French Prix-Fixe  
\$59<sup>95</sup> per person

## French Bistro Prix Fix

May 26<sup>th</sup>-31<sup>st</sup>

\$59+<sup>++</sup>/person

First Course (choice of one):

Housemade and Artisan Charcuterie

Seasonal Pickles, Dijon Mustard, Grilled Levain

or

Salt Cod Brandade Au Gratin

Summer Truffles, Chervil, Toast

or

Tarte Flambe of Escargot

Fromage Blanc, Green Garlic, Smoked Bacon

Second Course (choice of one):

Sunchoke Vichyssoise

Hazelnut Oil, Garden Thyme

or

Endive and Frisee Salad

Tarragon, Saint Maure, Apricot Brulée, Walnuts

Main Course (choice of one)

Red Trout Meuniere

Potato Puree, Delta Asparagus "Polonaise"

or

Beef Cheek Bourguignon

Thumbelina Carrot, Smoked Bacon, Button Mushroom, Pearl Onion

or

Fava Bean Cassoulet

Duck and Foie Gras Sausage, Pork Confit, Brioche Crumbs

Dessert Course (choice of one):

Baba Au Rhum

Chantilly Cream, Pineapple-Rum Sorbet

or

Vanilla Bean Crème Brulée

Lavender Sablé

Vegetarian Options Available ----- Substitutions Politely Declined

**NO SPLIT DINNER**