



for the table

castelvetrano olives - citrus, rosemary	5
fresh popcorn - melted black truffle butter	4
roasted almonds - smoked paprika, olive oil	5
olympic provisions "saucisson d alsace" - fromage blanc, rhutabaga choucroute, levain toast	12
selection of dips - white bean hummus, smoked eggplant, cucumber-feta, warm flatbread	13
jar of pimiento cheese - sierra nevada goat cheddar, bacon, crudites, salt crackers	9

dinner menu

appetizers

steamed p.e.i. mussels - white wine, lemon verbena, serrano chile, grilled bread	15
chicken liver mousse - sauternes gelee, mutsu apple chutney, toasted brioche	13
ahi tuna tartare - finger lime, soy caramel, cucumber, pickled chile, quail egg	14
seared dayboat scallops - cauliflower puree, owari mandarin, caper brown butter	14
blistered padron peppers - sungold tomato, fromage blanc, smoked padron breadcrumbs	7
veal sweetbreads - sunchokes, hazelnuts, medjool dates, preserved lemon	15

soup/salad

musque de provence pumpkin soup - vanilla brown butter, toasted pumpkin seeds	9
roast baby beets - poached pear, bleu d' auvergne, walnut aillade	11
romaine heart caesar - white anchovy, lemon bread crumbs, parmigiano reggiano	10
mixed fall greens - fuji apple, smoked vermont cheddar, pomegranate, hazelnut granola	10

entree

california white bass - maple-glazed parsnip, brussels sprouts, squash puree	29
roasted duck breast - wheat berry, pumpkin, chanterelles, oregon huckleberries	27
cider-brined pork chop - creamy savoy cabbage, bacon, prune, apple, celery-walnut salad	32
kabocha squash agnolotti - sage butter, baby kale, ricotta, gingersnaps, 18 yr. balsamic	24
waygu beef cheeks - potato puree, glazed root vegetables, herb salad, shaved horseradish	27
niman ranch bistro steak - german butterball potato, swiss chard, cipollini onion, red wine	28

dessert

hazelnut financier - gingersnap ice cream, apple-currant compote	9
mexican chocolate pots de creme - ancho chile, spice crema, pumpkin seed shortbread	9
sticky toffee pudding cake - fall fruit conserve, crème fraiche	9

cheese (\$6 per oz. / any three \$16)

bleu d' auvergne - cow milk, auvergne, france, thyme honey
appalachian - cow milk, meadow creek dairy, virginia, quince paste
humboldt fog - goat milk, cypress grove, humboldt,california, tomato jam
tartufello - cow milk, pedrozo dairy, orland, california, chanterelle salad
castelbelbo - cow/sheep/goat milk, piedmonte, italy, apricot mostarda

november 2013

executive chef - **eric alexander**

pastry chef - **courtney mcdonald**

carpe vino is a 21+ dining establishment

please inform your server of any allergies

20 % gratuity will be added to parties of 6 or more

we proudly shop at the local placer county farmers markets