

## for the table

castelvetrano olives - citrus, rosemary	5
fresh popcorn - melted black truffle butter	4
roasted almonds - smoked paprika, sea salt	5
jar of pimiento cheese - sierra nevada goat cheddar, bacon, crudites, salt crackers	9
chorizo "rioja" - chickpeas, piquillo pepper sofrito, sheep milk cheese, black olive oil	13
selection of dips - hummus, smoked eggplant, cucumber-feta, warm flatbread	13
*extra flatbread	1

## dinner menu

### appetizers

steamed penn cove mussels - lemon verbena, white wine, garlic, serrano chile	15
foie gras and chicken liver mousse - rhubarb, white chocolate, pistachio, brioche	14
roast bone marrow "pho" - vietnamese herbs, bean sprouts, jalapeño, spiced veal glaze	13
grilled summer beans - santa rosa plums, fennel, lardo, hazelnut crema, 18 yr. balsamic	12
moroccan lamb meatballs - preserved lemon, harissa, cucumber yogurt, chermoula	13
foie gras-duck sausage - fava bean cassoulet, pork cheek confit, whole grain mustard	15

### soup/salad

puree of sweet corn soup - chorizo oil, garden basil	9
pickled beets - belgian endive, rye, blackberry, gjetost, juniper cream	12
romaine heart caesar - white anchovy, lemon bread crumbs, parmigiano reggiano	10
red butterhead lettuce - shaved vegetables, cured egg yolk, yogurt-poppypseed dressing	11

### entree

mexican grouper - sweet corn succotash, shelling beans, smoked chile-lime butter	30
sheep ricotta agnolotti - castelvetrano olive, zucchini and blossoms, tomato leaf pesto	24
beelers pork chop - bacon-braised kale, caramelized stone fruit, grilled red onion, bourbon	30
niman ranch bistro filet - cipollini onion, marble potato, heirloom carrots, black garlic	28
muscovy duck breast - bing cherries, hakurie turnip, purslane, foie gras butter	32
roast organic chicken for 2 - farro, spring vegetables, garden herbs, chicken jus	50

### dessert

chocolate ganache cake - caramel plum ice cream, caramelized cacao nibs	9
peach profiteroles - late harvest viognier ice cream, caramel-stewed peaches	9
blueberry almond financier - cream cheese ice cream, blueberry-lemon compote	9

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

fourme d' ambert - cow milk, auvergne, france, thyme honey
campo de montalban - goat/sheep/cow milk, la mancha, spain, quince paste
california crottin - goat milk, redwood hill, california, pickled bing cherry
notre dame brie - cow milk, foret de notre dame, france, sauternes-poached apricot

\*bread service upon request

june 2015

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 foothill farmers' markets

notice: california state law regulates restaurants to serve/refill water by patron request only