

for the table

castelvetrano olives - preserved lemon, rosemary, fennel pollen	6
fresh popcorn - melted black truffle butter	5
roasted almonds - smoked paprika, sea salt	6
jar of pimiento cheese - sierra nevada goat cheddar, bacon, crudites, salt crackers	10
pickled farm eggs - alderwood smoked salmon, onions, horseradish sour cream	9
selection of dips - hummus, smoked eggplant, cucumber-feta, warm flatbread	13
*extra flatbread	1

dinner menu

appetizers

steamed baja venus clams - lemon verbena, nduja, garlic, almond milk, grilled bread	15
moroccan lamb meatballs - carrot hummus, pistachio dukkah, yogurt, carrot top charmoula	13
grilled octopus - summer squashes, zaatar chicken skins, preserved lemon, harissa	15
chicken liver mousse - banyuls gelee, summer berries, toasted brioche	14
korean fried chicken wings - scallion, peanuts, gochujang, grilled lime	13
seared albacore tuna - cured egg yolk, shell beans, shaved cucumber, whipped tonnato	13

soup/salad

chilled sweet corn soup - coconut, rock shrimp, pickled bean sprout salad, red curry oil	9
romaine heart caesar - white anchovy, lemon bread crumbs, parmigiano reggiano	10
roasted heirloom beets - burrata, twin peaks peach, watercress, hazelnut butter	12

entree

california white bass - cherry tomato, parisian gnocchi, black garlic, warm herb vinaigrette	29
ricotta agnolotti - sweet corn, zucchini and blossoms, parmesan, black truffle butter	24
roast roulade of lamb - tomato confit, cranberry bean cassoulet, tomato leaf salsa verde	29
beelers pork cheeks - creamed hominy, 63° farm egg, pickled onion, charred padrón chile verde	27
wagyu bavette steak - oyster mushrooms, smoked marble potato, pole beans, charred onion	30
roast organic chicken for 2 - farro, white corn, purslane, pickled blueberry, foie gras jus	50

dessert

chocolate ganache cake - blackberry-rose sherbet, olive oil braised pistachio, cacao nib	9
peach profiteroles - lemon verbena ice cream, caramel-stewed peaches, noyaux streusel	9
fig leaf panna cotta - pluot sorbet, vanilla honey, orange blossom meringue	9

cheese (\$6 per oz. / any three \$17)

bayley hazen blue - cow milk, jasper hill farm, vermont, thyme honey
dorset - cow milk, bardwell farms, vermont, limequat compote
triple cream brie - cow milk, marin french cheese, california, stone fruit
paglierino - sheep milk, campania, italy, quince paste

*baker and cakemaker bread upon request

july 2016

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

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

****consuming raw or undercooked meats, seafood, shellfish,**

or eggs may increase your risk of foodborne illness