

## 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
chicken liver mousse - green rhubarb, white chocolate, pistachio, toasted brioche	14
grilled summer beans - elephant heart plums, shaved fennel, lardo, hazelnut crema	12
moroccan lamb meatballs - preserved lemon, harissa, cucumber yogurt, chermoula	13
smoked pork belly - hush puppies, heirloom tomato jam, sorghum glaze	14
blistered shishito peppers - white miso, shaved bonito, togarashi salt	11
monterey squid ceviche - summer melon, mexican gherkin, cashew butter	12

### soup/salad

puree of corn soup - coconut milk, thai herb salad, red chile oil	9
roasted beets - purslane, freekeh, barberry, charred scallion labne, dukkah	12
romaine heart caesar - white anchovy, lemon bread crumbs, parmigiano reggiano	10
heirloom tomatoes - garden basil, burrata cheese, brioche croutons, 18 yr. balsamic	13

### entree

dayboat scallops - creamed corn, charred okra, nardello peppers, sungolds, salsa verde	30
sheep ricotta agnolotti - castelvetrano olive, zucchini and blossoms, tomato leaf pesto	24
beelers pork chop - bacon-braised greens, caramelized stone fruit, grilled onion, bourbon	30
niman ranch bistro filet - charred onion, padron pepper, marble potato, huitlacoche	30
braised dixon lamb shoulder - pole beans, artichoke, broccoli rabe, chorizo, tomato confit	28
roast organic chicken for 2 - farro, summer vegetables, garden herbs, chicken jus	50

### dessert

warm chocolate ganache cake - strawberry-rose water ice cream, caramelized cacao nibs	9
peach profiteroles - late harvest viognier ice cream, caramel-stewed peaches	9
sweet corn panna cotta - poached rhubarb, lemon verbena, caramel corn	9

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

roquefort - sheep milk milk, midi-pyrenees, france, thyme honey
campo de montalban - goat/sheep/cow milk, la mancha, spain, quince paste
california crottin - goat milk, redwood hill, california, strawberry-green tomato jam
notre dame brie - cow milk, foret de notre dame, france, poached plum

\*bread service upon request

august 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