



for the table

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

dinner menu

appetizers

washington manila clams - lemon thyme, white wine, garlic, serrano chile	15
chicken liver mousse - sauternes gelee, nantes carrot marmalade, grilled bread	13
roast bone marrow "pho" - vietnamese herbs, bean sprouts, jalapeño, spiced veal glaze	13
hudson valley foie gras torchon - pistachio, rhubarb, sunflower greens, 18 yr. balsamic	25
moroccan lamb meatballs - preserved lemon, harissa, cucumber yogurt, chermoula	13
seared ahi tuna - green papaya salad, crispy shallots, peanuts, coconut, lemongrass broth	14

soup/salad

chilled english pea soup - whipped burrata, lemon agrumato oil	9
roasted beets - belgian endive, rye berries, gjetost, dill cream	12
romaine heart caesar - white anchovy, lemon bread crumbs, parmigiano reggiano	10

entree

skuna bay salmon - morel mushrooms, ricotta gnocchi, fava beans, spring onion butter	30
tagliatelle "carbonara" - smoked bacon, english peas and shoots, farm egg yolk, parmesan	24
honey-glazed lamb shank - chickpeas, dukkah roasted root vegetables, delta asparagus, labne	38
niman ranch bistro filet - pickled ramps and greens, heirloom carrots, black garlic soubise	28
beelers duroc pork chop - creamed savoy cabbage, bacon, prunes, celery-walnut relish	30
roast organic chicken for 2 - farro, spring vegetables, garden herbs, chicken jus	50

dessert

white chocolate and brie cheesecake - raspberry, pine nut brittle	9
strawberry shortcake - semolina biscuit, strawberry sherbet, lavender honey glazed strawberry	9
orange blossom mousse - mascarpone, oached rhubarb, almond granola	9

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

fourme d' ambert - cow milk, auvergne, france, thyme honey
drunken goat - goat milk, murcia, spain, quince paste
humboldt fog - goat milk, cypress grove, california, honey granola
brillat savarin - cow milk, ile de france, france, dried fruit mostarda

*bread service upon request

april 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