



Carpe Diem, loosely translated, means "seize the day; eat, drink, and be merry; and give thanks for today." Our "shared plate" style menu encourages people to enjoy life with wine, food, and good company.

Small Bites

Moroccan Spiced Roasted Almonds - 4

Selection of Marinated Olives - 5

Crispy Olives - 6

Herb goat-cheese filling, panko crust

House Fries - 6

Harissa, parmesan, fresh herbs, lemon garlic aioli

Truffled Popcorn - 6

Marcona almonds, black truffle salt, white truffle oil

Stuffed Shrooms - 8

Dungeness crab, scallion, bacon, bread crumbs

Housemade Burrata (Mozzarella Heaven) - 15

Sundried tomato and green olive tapenade, evoo, sea salt, cracked pink peppercorns, grilled bread

Ahi Tuna Tartare - 12

Sesame soy vinaigrette, jicama, micro greens, charred pablano pepper aioli, sriracha, wonton chips

P.E.I. Mussels - 12

Smoked chorizo, shallot, coconut milk, lemongrass, roasted tomatoes, grilled baguette

Double Duck Potstickers - 12

Foie gras, duck confit, wood ear mushrooms, carrot, edamame and cucumber salad, orange ponzu scallion sauce

Artisanal Cheese & Charcuterie Soup & Local Greens

Cheese Selections:

Camellia

Goat's milk, camembert like qualities with a mild, buttery flavor and semi-firm texture - Redwood Hill, California

Five Year Aged Gouda

Cow's milk, semi-hard and flaky, rich orange color with caramel and butterscotch flavor notes - Vintage, Holland

La Tur

Goat, cow and sheep's milk, semi-soft, rich and earthy with floral notes - Alta Langa, Italy

Bleu d'Auvergne

Cow's milk, intense bluing with a moist and crumbly structure and a balance of spicy and salty on the palate - Or Des Domes, France

San Andreas

Sheep's milk, pecorino like qualities, creamy and slightly tangy on the finish - Bellwether Farms, California

Charcuterie Selections:

Wild Boar Salami

Slow cured, slightly gamey flavor and seasoned with wine soaked cloves and juniper berries - Creminelli, Utah

Bernina Bresaola

Intense with a uniform red color, tender and soft with delicate flavor and spiced aroma - Uruguay

Speck

Applewood smoked and cured for 8-10 weeks - La Quercia, Iowa

Soppressata

Black pepper, a touch of salt and fresh garlic - Fra' Mani, California

Venison Pâté

A delicious pâté with cranberries and pistachios - Three Little Pigs, New York

Selection of the above:

One - 6 Three - 12 Five - 18

The "Big Deal" Board - 30

All five cheeses and all five charcuteries listed above presented on a shared platter. What a deal!

Soup of the Moment

Shot - 1.5 Cup - 4 Bowl - 6

Inspired by seasonal local ingredients

Carpe Diem Salad - 8

Mixed greens, red onion, candied walnuts, dried cranberries, shaved parmesan, aged balsamic
Add grilled chicken - 3

Seize the Caesar - 9

Toasted chipotle croutons, roasted tomatoes, meyer lemon caesar dressing, boquerones
Add grilled chicken - 3

Farro and Grilled Beet Salad - 11

Herbed goat cheese, toasted pistachios, citrus segments, arugula, champagne blood orange vinaigrette

Brick Oven Flatbreads

Roasted Wild Mushroom - 11

Cave-aged gruyere, white truffle oil, fine herbs, garlic, arugula

Chicken Pesto Potato - 13

Hazelnut pesto, grilled chicken, purple potatoes, roasted red bell peppers, housemade burrata

Fee-Fi-Fo-Fum - 14

Crispy pancetta, broccolini, roasted garlic, white gigantes, aged pecorino, harissa infused olive oil

The Italian Stallion - 13

Prosciutto, caramelized onions, meyer lemon mascarpone, arugula, roasted tomatoes, spicy calabrian chili oil

The Gyro - 14

Fennel lamb sausage, Laura Chenel herbed goat cheese, grilled onions, radicchio, tzatziki, watercress

Add organic Sonoma Coast duck egg, white anchovies, prosciutto, wild mushrooms, or smoked chorizo - 3.5

Bigger Bites

(with suggested wine pairings)

Pan Seared Spicy Calamari - 13

Not your everyday calamari. Chorizo, roasted fingerling potatoes, white gigantes, red calabrian peppers, baby arugula

-2010 Gimenez Riili (Argentina - Torrontes 9/36)

Quack 'n' Cheese - 14

Our take on the classic macaroni and cheese. Duck confit, local whole grain conchigli pasta, roasted tomatoes, caramelized onions, bread crumbs

-2010 La Follette North Coast (North Coast - Pinot Noir 11/42)

Chef's Selection of Tacos - 12

A constantly ever-changing creation (3)
Inquire with your server

Cabernet Braised Short Rib Sliders - 13

A Carpe classic. Our BBQ sauce, radicchio and snap pea slaw, aioli, ABC potato bun (3)

-2008 O'Brien 'Seduction' (Napa - Cabernet Sauvignon, Cabernet Franc, Merlot 14/55)

Filet Mignon Steak Skewers - 16

Point Reyes blue cheese chipotle sauce, marbled potatoes, wild arugula

-2007 Buoncristiani 'OPC' (Napa - Blend 16/64)

Ostrich Burger - 18

Creamy brie cheese, cranberry, caramelized onion and zinfandel reduction sauce, truffle fries

-2008 Orin Swift 'Saldo' (Napa - Zinfandel 13/52)

With Carpe Diem's globally inspired menu, we support our local growers and source only the freshest and finest ingredients.

Thank you for joining us tonight

18 % Gratuity added to parties of 6 or more

Executive Chef Scott Kendall