



Arroyo Vino

Dinner

(\$45 per person)

Things to Share (One per Two People)

Fried Brussels Sprouts - maple aioli, red onions, mint chiffonade, preserved meyer lemons (v/gf)

Flatbread - roasted wild mushrooms, fruition farms shepards halo cheese, fresh thyme, roasted garlic, calabrian chile oil (v)

Cheese Plate - chef's selection of three artisan cheeses, honey, fruit, nuts (v)

Charcuterie Plate - chef's selection of salumi & pates, grain mustard, housemade pickles, spicy greens, crostini

Firsts

Parsnip Risotto - carnaroli rice, fruition farms cacio pecora cheese, fresh thyme, crispy parsnips (v/gf)

Fried Oyster Chowder - potato bisque, crispy leeks, smoked bacon lardons, tempura oysters, herb oil (gf)

Smoked Beef Carpaccio - capers, egg yolk jam, fresh horseradish, fine herbs, fingerling potato chips, maldon sea salt (gf)

Roasted Beet & Pear Salad - radicchio, belgian endives, point Reyes blue cheese, hazelnuts, pomegranate seeds (v/gf)

Garden Greens - petite lettuces with fresh herbs & white balsamic dressing (v/gf)

Mains

New Mexico Lamb Top Sirloin - roasted lamb shoulder & bean ragu, piquillo peppers, labneh, mint oil, fried chickpeas (gf)

Braised Beef Short Ribs - creamy pecorino polenta, roasted baby vegetables, fried onion pedals, natural jus

Romanesco Cauliflower Au Poivre - chickpea panisse, cauliflower puree, ras el hanout, harissa, greek yogurt, black garlic (v/gf)

Petrale Sole Meuniere - melted leeks, fingerling potatoes, wild mushrooms, chestnut duchess, black truffle sabayon

Citrus Glazed Duck Leg Confit - celery root mousse, spiced walnuts, pomegranate, radicchio, fennel,

asian pears (gf)

Arroyo Vino

218 Camino la Tierra

(505) 983-2100

<http://www.arroyovino.com>