



## Arroyo Vino

### Dinner

(\$60 per person)

#### Shareables (Choose one per two people)

Daily Tartine - grilled house-made focaccia, seasonal toppings

Chicken Liver Pate - cornichons, dijon mustard, preserves, crostini (gfo)

House-Made Stracciatella Cheese - creamy mozzarella, blood orange, pistachios, mint, grilled focaccia (v/gfo)

Hamachi Sashimi - yuzu ponzu, serrano, cara cara orange, daikon sprouts (gf)

Loaded Crispy Potato - prosciutto vinaigrette, crescenza cheese, scallions (gf)

#### Firsts (Choose One)

Endive & Pear Salad - dates, celery, roquefort, chives, toasted walnuts, cider vinaigrette (v/gf)

Farro & Local Kale Salad - honey crisp apples, pecans, pecorino, currants, spiced apple vinaigrette (v)

Thai Red Curry Squash Soup - coconut milk, lime crema, crispy shallots, toasted peanuts (v/gf)

Hand-Rolled Cavatelli - oregon bay shrimp, clams, capers, garlic, chile flakes, oregano breadcrumbs

Paprika Garlic Prawns - white bean puree, fried rosemary, preserved lemon (gf)

#### Mains (Choose One)

Crispy Duck Confit - white beans, local spinach, balsamic onions (gf)

Cauliflower & Chickpea Tagine - harissa, green olives, preserved lemon, buckwheat flatbread (v/gf)

Sicilian Style Grilled Swordfish - crushed tomatoes, fennel, olives, capers, pearl cous-cous

Heritage Pork Osso Bucco - buckwheat polenta, roasted local carrots, lemon gremolata (gf)

Grilled American Wagyu Steak Frites (\$15 supplement) - creamed local kale, hand-cut parmesan fries (gf)

**Arroyo Vino**

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<http://www.arroyovino.com>