



Arroyo Vino

Dinner

(\$45 per person)

SHAREABLES (Choose 1 per Two Guests)

Fried Brussels Sprouts - yuzu aioli, togarashi, mint, sesame seeds (v/gf)

Mole Rubbed Venison Carpaccio - pickled turnips, garlic aioli, crispy sage, piñon crumble

Charcuterie Plate - salumi, pâté, house-made pickles, grain mustard, spicy greens, crostini

Grilled Flatbread - roasted garlic purée, taleggio, fried rosemary (v)

FIRSTS

Ribollita - tuscan vegetable soup; kale, tomato, white beans, olive oil croutons (v)

Butter Lettuce Salad - fresh herbs, ruby grapefruit, beets, watermelon radish, tarragon vinaigrette (v/gf)

Endive & Arugula Salad - bosc pears, blue cheese, sherry maple vinaigrette, candied walnuts (v/gf)

Rigatoni - house made garlic sausage, broccoli spigarello, tomato, calabrian chile

MAINS

Ricotta Cavatelli - winter mushrooms, kale, hazelnuts, parmesan (v)

Moroccan Spiced Mary's Chicken - farro, cauliflower, spicy harissa, olives, almonds, mint yogurt

Grilled Mediterranean Branzino - golden beet-blood orange-olive salsa, chermoula (gf)

Wagyu Flat-Iron Steak Frites - handcut russet fries, sunchoke purée, sauce au poivre (gf)

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<http://arroyovino.com/>