

Arroyo Vino

WEEK OF OCTOBER 3, 2017

M E N U

\$68

s n a c k s

**Misty Point Oyster, Ice Lettuce, Green Strawberries
Silver Leaf Farms Eggplant, Tahini, Aged Balsamic
Crispy Veal Sweetbread, Red Cabbage, Rye Cracker**

f i r s t

Smoked Cervena Venison Carpaccio
Elderberry, Preserved Wild Mushrooms, Egg Yolk Jam

s e c o n d

Rabbit Confit Cannelloni
Robiola Bosina, Pine Nuts, Garden Sage, Golden Raisins

t h i r d

Wild Caught Alaskan Halibut
Nasturtium, Lovage Succotash, Stinging Nettle Curry

f o u r t h

Point Reyes Blue Cheese
Mission Figs, Grain Mustard, Pistachio, Wood Sorrel

f i f t h

Honeycomb & Horchata
Bee Pollen Meringue, Almond Sable, 2017 Honeycomb

*please alert your server of any dietary restrictions or food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

W I N E S

\$47

s n a c k s

Joto Janmai Ginjo Sake
Ibaraki, Japan

f i r s t

Flor de Muga Rosé 2016
Rioja, Spain
100% Garnacha

s e c o n d

Garage Wine Co. País 2016
D.O. Secano Interior, Cauquenes, Chile
100% Tinto País

t h i r d

Knoll Ried Kreutles Smaragd 2015
Loiben, Wachau, Austria
100% Grüner Veltliner

f o u r t h

Royal Tokaji Late Harvest 2015
Tokaji, Hungary
100% Furmint

f i f t h

Marcarini Chinato Vino Aromatizzato
Piemonte, Italy
100% Nebbiolo

F R O M
O U R
G A R D E N

Strawberries

Nasturtium

Honeycomb

Butternut Squash

Pea Tendrils

Stinging Nettles

Basil

Cherry Tomatoes

Wood Sorrel

Sage

Micro Greens

Edible Flowers

Chamomile

O T H E R
S O U R C E S

Tesuque Pueblo Farms - *Tesuque, New Mexico*

The Celestial Bee – *Santa Fe, New Mexico*

Vida Verde Farms - *Albuquerque, New Mexico*

Silver Leaf Farms – *Corrales, New Mexico*

Above Sea Level - *Santa Fe, New Mexico*

Conor Rosenstock - *Forager, Santa Fe, New Mexico*

Mary's Free Range Poultry - *San Joaquin Valley, California*

Naylor Farms – *Jaconita, New Mexico*