

Arroyo Vino

CHEF'S TASTING MENU
WEEK OF OCTOBER 31, 2017

M E N U

\$68

s n a c k s

**Alaskan King Crab, Celeric, Granny Smith Apple
Root Vegetable Hash, Horseradish, Black Garlic
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

Braised Beef Short Rib Cannelloni
Robiola Bosina, Pine Nuts, Garden Sage, Golden Raisins

t h i r d

Seared Yellowfin Tuna
Celery Root, Braised Endive, Grapefruit, Brussels Sprouts

f o u r t h

Fruition Farms Creamery Cacio Pecora
Walnut & Rye Cake, Poached Pears, Whole Grain Mustard

f i f t h

Slow Roasted Pumpkin
Pumpkin Custard, Chestnuts, Buttermilk Ice Cream

*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

Yucho Shuzo Takacho “Regal Hawk” Sake
Bodaimoto Junmai Muroka Genshu
Nara, Japan

f i r s t

Flor de Muga Rosé 2016
Rioja, Spain
100% Garnacha

s e c o n d

Terroir Al Límit Priorat 2013
D.O. Priorat, Torroja, Spain
Garnatxa Negra-Carinyena

t h i r d

Nikolaihof Neuberger 2015
Wachau, Austria
100% Neuberger

f o u r t h

Broadbent Madeira Malmsey 10 Years Old
Madeira, Portugal
100% Malvasia

f i f t h

Sherry Amaro Flip

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

Lovage

Tarragon

Honeycomb

Butternut Squash

Pea Tendrils

Stinging Nettles

Mizuna

Kale

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*

Fruition Farms – *Larkspur, Colorado*