

Arroyo Vino

THE WEEK OF NOVEMBER 21, 2017

M E N U

s n a c k s

**Alaskan King Crab, Celery, Granny Smith Apple
Crispy Salsify, Cauliflower Fondue, Smoked Scallop
Kyzer Farms Pork Shank Confit Dumpling**

f i r s t

Smoked Cervena Venison Carpaccio
Elderberry, Preserved Wild Mushrooms, Egg Yolk Jam,
Sunchoke, Pickled Mustard Seeds

s e c o n d

Slow Roasted Turnip Roulade
Sweet Potato Sabayon, Brussels Sprouts, Brown Butter, Black
Garlic, Thyme

t h i r d

Dry Aged Pekin Duck Breast
Molé Negro, Japanese Pumpkin, Cauliflower, Black Trumpet
Mushrooms, Tesuque Heirloom Corn

f o u r t h

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

f i f t h

Slow Roasted Pumpkin Medallion
Roasted Chestnuts, Spice Cake, 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

s n a c k s

Joto Junmai Ginjo Sake
Ibaraki, Japan

f i r s t

Jean Sambardier Beaujolais Villages VV 2015
Beaujolais, Burgundy, France
100% Gamay

s e c o n d

Dosnon Blanc de Blancs Brut MV
Champagne, France
100% Chardonnay

t h i r d

Castello di Volpaia Chianti Classico Riserva 2013
Toscana, Italy
100% Sangiovese

f o u r t h

Broadbent Madeira 10 Years Old
Madeira, Portugal

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*