

ARROYO VINO

E A R L Y S P R I N G 2 0 1 8

~THINGS TO SHARE~

Blistered Shishito Peppers miso butter, toasted sesame seeds, maldon sea salt 8 (*v/gf*)

Flatbread housemade ricotta, tomato confit, moroccan olives, pesto 10 (*v*)

Cheese Plate chef's selection of four artisan cheeses, honey, fruit, nuts 16 (*v*)

Charcuterie Plate chef's selection of salumi and pates with housemade pickles, grain mustard, spicy greens, crostini 16

Bread & Oil Tasting trio of oils, fresh baked bread 5 (*v*)

~FIRSTS~

Farm Egg Raviolo wild mushroom duxelles, mascarpone, pine nuts, mushroom dashi 15 (*v*)

Yellowfin Tuna Tartare yuzu kosho, radish, chives, white soy, yukon potato chips 16

Smoked Beef Carpaccio spring garlic aioli, pickled morels & ramps, mustard seeds, fried capers 15 (*gf*)

Warm Asparagus & Morels frisée, soft poached egg, boquerones, brioche croutons, sherry-mustard vinaigrette 14

Garden Greens petite lettuces, fresh herbs, shaved baby vegetables, preserved lemon vinaigrette 10 (*v/gf*)

~MAINS~

New Mexico Lamb Top Sirloin lamb sausage & bean ragout, piquillo emulsion, labneh, fried chickpeas 27 (*gf*)

Braised Beef Short Ribs crushed yukons, charred onion broth, spring vegetables, horseradish crust 30

Moroccan Spiced Mary's Chicken farro, cauliflower, harissa, black garlic, olives, almonds, mint yogurt 27

Pan Roasted Icelandic Cod beluga lentils, chorizo oil, saffron fondue 29 (*gf*)

Coriander Crusted Yellowfin Tuna avocado-tarragon mousse, blood orange, fennel, black olive (*gf*) 32

*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
20 % Gratuity May be Applied to Parties of 5 or More*