

S P R I N G 2 0 1 8

**T H I N G S T O S H A R E**

**Blistered Shishito Peppers 8**

miso butter, toasted sesame seeds, maldon sea salt *(v/gf)*

**Flatbread 10**

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

**Cheese Plate 16**

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

**Charcuterie Plate 16**

salumi and pâtés, housemade pickles, grain mustard, spicy greens, crostini

**Bread & Oil Tasting 5**

trio of oils, fresh baked bread *(v)*

**F I R S T S**

**Farm Egg Raviolo 15**

wild mushroom duxelles, mascarpone, pine nuts, mushroom dashi *(v)*

**Yellowfin Tuna Tartare 16**

yuzu kosho, radish, chives, white soy, yukon potato chips

**Smoked Beef Carpaccio 15**

spring garlic aioli, pickled morels & ramps, mustard seeds, fried capers 1 *(gf)*

**Warm Asparagus & Morels 14**

frisée, poached egg, boquerones, brioche croutons, sherry-mustard vinaigrette

**Garden Greens 10**

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

**M A I N S**

**Ramp-Ricotta Gnocchi 25**

baby turnips, caper brown butter, shaved parmesan *(v)*

**New Mexico Lamb Top Sirloin 27**

lamb sausage & bean ragout, piquillo emulsion, labneh, fried chickpeas *(gf)*

**Braised Beef Short Ribs 30**

crushed yukons, charred onion broth, spring vegetables, horseradish crust

**Moroccan Spiced Mary's Chicken 27**

farro, cauliflower, harissa, olives, almonds, mint yogurt

**Pan Roasted Icelandic Cod 29**

beluga lentils, chorizo oil, saffron fondue *(gf)*

**Coriander Crusted Yellowfin Tuna 32**

avocado-tarragon mousse, blood orange, fennel, black olive *(gf)*

*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*

**ARROYO VINO**