

ARROYO VINO DINNER TO GO MENU

as of March 28th

Orders can be placed starting at 11am. Pre-ordering is appreciated. Pick-up every 1/2 hour from 4 – 7pm. Please alert us of any dietary restrictions and/or allergies

3-Course Prix Fixe Dinner for \$39/person

or
a la Carte

SHAREABLES

choose one per 2 People

House Made Chicken Liver Pâté 12
cornichons, dijon mustard, preserves, crostini

Blistered Shishito Peppers 12
white miso butter, sesame seeds (*v/gf*)

FIRST

Choose from

Iceberg Wedge 14
creamy blue cheese dressing, cherry tomatoes, celery,
cucumbers, bacon lardons, chives (*gf*)

Ricotta Cavatelli 19
sautéed mushrooms, kale, hazelnuts, garlic, parmesan (*v*)

White Bean and Escarole Soup 10
parmesan, rosemary, calabrian chile, olive oil croutons (*v*)

ENTREES

Choose from

Pan-Roasted Salmon 29
asparagus, baby carrots, herbed compound butter (*gf*)

Moroccan Spiced Chicken Breast 29
farro, cauliflower, olives, marcona almonds, harissa, orange, mint yogurt

Grilled Heritage Pork Tenderloin 29
sautéed spinach and mushrooms, yukon potato puree, mustard jus (*gf*)

DAILY SPECIALS

Failla, Chardonnay Sonoma Coast, 2017, \$36

Sourced from top vineyard sites throughout the Sonoma Coast and blended together to achieve a wine with silky texture and plenty of freshness. Golden apple, lemon and lychee are underscored by hints of yellow apple and citrus. A versatile table wine, a great accompaniment to our chicken, fish and salad dishes.

M. Chapoutier, Syrah ‘Petite Ruche’, Crozes-Hermitage, France, 2016

This Syrah comes from young vines in the Northern Rhône; it displays notes of licorice, cured meat and black plums. Supported by fine tannins and fresh acidity, it is a great example of well-crafted Northern Rhône Syrah from a renowned and trusted name. It pairs especially well with our escarole soup, radicchio salad, and pork tenderloin.

Shaved Brussels Sprouts Salad 12
mint, parmesan, marcona almonds, meyer lemon vinaigrette (*v/gf*)

Slow Roasted Prime Rib Sandwich 19
potato roll, house bbq sauce, pickles, whole grain mustard,
crispy onions, hand-cut russet chips

Shrimp Cocktail 12
1/2 pound, horseradish cocktail sauce (*gf*)

ADD-ONS AND DESSERT

Flatbread 4
house cultured butter (*v*)

Cheese Plate 18
three cheeses, olives, preserves, crostini (*v*)

Polenta Almond Cake 10
fresh strawberries, strawberry ice cream (*gf*)

HEAT at HOME

Quart of Soup 15
potato leek (*v/gf*)
five spice carrot (*v/gf*)
chicken posole (*gf*)