

ARROYO VINO DINNER TO GO

August, 8th

Orders can be placed starting at 11am.

Last order accepted at 5:30pm.

Pick-up every 1/2 hour from 4 – 6pm.

STARTERS & SHAREABLES

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

Cheese Plate 18
four cheeses, olives, preserves, honey comb, crostini *(v)*

Blistered Shishito Peppers 14
sungold tomatoes, maldon sea salt, greek yoghurt *(v/gf)*

Grilled Artichoke 15
hazelnut almond romesco, charred lemon *(v/gf)*

Burrata Cheese 18
local heirloom tomatoes, peaches, garden basil, aged balsamic, grilled baguette *(v)*

FIRSTS

Chilled Cucumber Soup 12
garden cucumbers, fresh herbs, greek yoghurt, marinated sweet onion, olive oil *(v/gf)*

Ahi Tuna Tataki 21
seared tuna, yuzu ponzu, AV garden suyo cucumber salad,
miso dressing *(gf)*

AV Garden Little Gem Salad 14
avocado, garden cucumbers, sunflower seeds, green goddess dressing *(v/gf)*

AV Garden Mixed Greens 14
shaved garden zucchini, mint, pistachios, parmesan, lemon vinaigrette *(v/gf)*

Seared Maine Diver Scallops 21
creamed corn, northwest chanterelles, pancetta, chives *(gf)*

Ricotta Cavatelli 21
littleneck clams, sungold tomatoes, calabrian chile, garden garlic & basil, white wine

MAINS

Soft Shell Crab BLT 25
blue cornmeal crust, pickled green tomato, bacon, ranch, garden lettuce,
old bay potato chips

Grilled Heritage Pork Tenderloin 32
beluga lentil salad, summer mushrooms, charred spring onions, pancetta,
sherry mustard vinaigrette *(gf)*

Grilled Wild King Salmon 35
italian black rice salad, ramp pesto, pistachios, shaved fennel, garden radicchio *(gf)*

Roasted Organic Chicken Breast 27
potato gnocchi, garden carrots and turnips, dijon pan jus

Pan Roasted Wagyu Flank Steak 35
esquites corn salad, radish, serrano, cotija, chile aioli, charred tomatillo salsa verde *(gf)*

Charmoula Marinated Lamb T-bones 36
north african carrot salad, preserved lemon, bulgur wheat, parsley, marcona almonds

Seared White Seabass 32
blistered romano beans, sesame oil, ginger scallion rice, miso glaze *(gf)*

DESSERT

Butterscotch Pot de Crème 10
caramelized rice crispies, whipped cream *(gf)*

Almond Brown Butter Financier 10
fresh colorado peaches, micro basil, whipped cream

Lime Curd Tart 10
marcona almond crust, candied lime zest, vanilla bean whipped cream *(gf)*

Call 505.983.2100 to place your order

please alert us of any dietary restrictions or food allergies;

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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TO GO BOTTLES OF THE MOMENT

François Mikulski Bourgogne Blanc 2018 44

This wine is a TREAT. Though labeled simply Bourgogne, the Chardonnay grapes that go into this are all sourced from vineyards in Mersault. It is bright, crisp and racy, yet, like any properly foxy lady it exudes elegance and just the right amount of intrigue. The nose displays whiffs of lemon and apples which carry through on the palate, accompanied by a mineral freshness that gives way to a lingering finish. This wine just hit our shelves today and we couldn't be happier about it. Buy a bottle, take a sip, and be seduced.

Hourglass Merlot Blue Line Estate Napa Valley 2014 75

The movie Sideways ruined Merlot. And for no particularly good reason, sure it became too popular and thus too easy for bad apples to permeate the market; sure it can bonk you over the head with richness if it falls into the wrong hands; but these things are not the grape's fault. Merlot is one of the noble varieties of Bordeaux, so revered that it, and its noble companions, conquered the world. There's a reason for this: it's scrumptious when well made. The Hourglass is just that, it is silky and smooth with elements of plums, raspberries, and mocha held together by a touch of spice and a pinch of tobacco.

ARROYO VINO PROVISIONS

1/2 Pound Garden Baby Kale 8

1 Quart Bag of Garden Basil 6

as a visual, a quart bag is about 3 – 4 cups loosely packed

1/2 Pound Cheese 10

parmigiano reggiano

pecorino locatelli

french sheep's milk feta

Artisan Spanish Tinned Tuna 8oz 18

olive oil, espelette pepper

Tenuta delle Terre Nere Extra Virgin Olive Oil Biologico 750ml 25

Fresh Baked Baguette 5

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