

# ARROYO VINO

## Restaurant Week 2024

### SHAREABLES

*Choose 1 for 2 people*

#### Daily Tartine

grilled house-made focaccia, seasonal toppings

#### Chicken Liver Pate

cornichons, dijon mustard, preserves, crostini *(gfo)*

#### House-Made Stracciatella Cheese

creamy mozzarella, blood orange, pistachios, mint, grilled focaccia *(v/gfo)*

#### Hamachi Sashimi

yuzu ponzu, serrano, cara cara orange, daikon sprouts *(gf)*

#### Loaded Crispy Potato

prosciutto vinaigrette, crescenza cheese, scallions *(gf)*

### FIRSTS

*Choose 1*

#### Endive & Pear Salad

dates, celery, roquefort, chives, toasted walnuts, cider vinaigrette *(v/gf)*

#### Farro & Local Kale Salad

honey crisp apples, pecans, pecorino, currants, spiced apple vinaigrette *(v)*

#### Thai Red Curry Squash Soup

coconut milk, lime crema, crispy shallots, toasted peanuts *(v/gf)*

#### Hand-Rolled Cavatelli

oregon bay shrimp, clams, capers, garlic, chile flakes, oregano breadcrumbs

#### Paprika Garlic Prawns

white bean puree, fried rosemary, preserved lemon *(gf)*

### MAINS

*Choose 1*

#### Crispy Duck Confit

white beans, local spinach, balsamic onions *(gf)*

#### Cauliflower & Chickpea Tagine

harissa, green olives, preserved lemon, buckwheat flatbread *(v/gf)*

#### Sicilian Style Grilled Swordfish

crushed tomatoes, fennel, olives, capers, pearl cous-cous

#### Heritage Pork Osso Buco

buckwheat polenta, roasted local carrots, lemon gremolata *(gf)*

#### Grilled American Wagyu Steak Frites *(supplement)* 15

creamed local kale, hand-cut parmesan fries *(gf)*

*v = vegetarian / gf = gluten free / gfo = gluten free option*

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  
22% gratuity added to party of 5 or more // split payments accepted; no split checks