

**Christmas Eve 3-Course Prix Fixe**

**Tuesday, December 24<sup>th</sup>**

**\$110 per person + tax & gratuity**

**FIRST** *choice of*

**Endive & Tangerine Salad**

kohlrabi, walnuts, citrus vinaigrette, parmigiano (*gf*)

**Potato Leek Soup**

black truffle, crème fraîche, brioche croutons (*gfa*)

**Hand-Cut Buckwheat Tagliatelle**

radicchio, winter mushrooms, balsamic brown butter, pecorino pepato

**Hamachi Sashimi**

gingered cranberries, yuzu, chives (*gf*)

**Tempura Fried Shiitake Mushrooms**

five spice, ponzu, house-sriracha aioli (*gf*)

**SECOND** *choice of*

**Crispy Duck Confit**

white beans, grilled radicchio, balsamic glazed cipollini onions, sage (*gf*)

**Winter Mushroom Shepherds' Pie**

english peas, carrots, duxelles, herbed yukon potato crust (*gf*)

**Classic Dover Sole Meunière**

green bean amandine, pommes purées

**Braised Boneless Short Rib**

roasted root vegetables, kabocha squash purée, red wine-pomegranate jus, gremolata (*gf*)

**THIRD** *choice of*

**Selection of Two Cheeses**

pear mince, candied pecans, honeycomb, crostini (*gfa*)

**Cranberry Curd Tart**

hazelnut-almond crust, meringue, citrus salad (*gf*)

**Chocolate-Ginger Gourmandise**

grand marnier crème anglaise (*gf*)

**ARROYO VINO**  
RESTAURANT AND WINE SHOP