

# ARROYO VINO

## Valentine's Day 3-Course Prix Fixe

Friday, February 14<sup>th</sup>, 2025

\$89 per person (\$79 for groups of 4+) + tax & gratuity

### FIRST COURSE *choose one*

#### Classic Shrimp Cocktail

horseradish cocktail sauce, lemon (*gf*)

#### Endive & Pear Salad

roquefort, pomegranate, oregon hazelnuts, cider vinaigrette (*v/gf*)

#### Lobster Ravioli

lemon tarragon butter, fennel breadcrumbs

#### Potato Leek Soup

chive crème fraîche, brioche croutons (*v/gfa*)

#### Mushroom & Delicata Squash Tempura

yuzu ponzu, miso aioli (*v/gf*)

#### *Supplement*

#### Freshly Baked Focaccia 7

extra virgin olive oil (*v*)

### SECOND COURSE *choose one*

#### Hand-Cut Porcini Pappardelle

slow braised beef short rib ragú, smoked ricotta, parmigiano

#### Crispy Duck Confit

beluga lentils, blood orange, parsnip purée, herb salad (*gf*)

#### Pan Seared Atlantic Swordfish

white beans, charred escarole & radicchio, braised fennel, salsa verde (*gf*)

#### Casablanca Style Sweet Potato Tagine

chickpeas, olives, almonds, oranges, harissa, feta, buckwheat flatbread (*v/gf*)

#### *Supplement*

#### Cast Iron Seared Angus Ribeye 15

creamed spinach, hand-cut French fries, black truffle jus (*gf*)

### THIRD COURSE *choose one*

#### Warm Chocolate Gourmandise

milk chocolate mint ice cream (*gf*)

#### Meyer Lemon Curd Tart

almond crust, citrus salad, brûléed meringue (*gf*)

#### Passionfruit Sorbet

fresh berries (*gf*)

*v* = vegetarian / *gf* = gluten free / *gfa* = gluten free available // 22% gratuity added to party of 5 or more // split payments accepted; no split checks  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness