

ARROYO VINO

Restaurant Week 2025

SHAREABLES

Choose 1 for 2 people

Daily Tartine

grilled housemade focaccia, seasonal toppings

House-Made Stracciatella Cheese

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

Chicken Liver Pâté

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

Hamachi Sashimi

yuzu ponzu, preserved kumquat, serrano pepper *(gf)*

Flash Fried Brussels Sprouts

sweet & spicy soy glaze, lime juice, fried shallots, peanuts *(gf)*

FIRSTS

Choose 1

Endive & Pear Salad

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

Farro & Local Kale Salad

honeycrisp apple, currants, candied pecans, cider vinaigrette *(v)*

Minestrone Soup

turkey & pancetta meatballs, escarole, white beans, croutons *(gfa)*

Hand-Cut Tagliatelle

bay scallops, bay shrimp, herbed butter, capers, fennel breadcrumbs

MAINS

Choose 1

Crispy Duck Confit

beluga lentils, blood orange, parsnip purée, braised fennel *(gf)*

Pan Seared Atlantic Swordfish

white beans, charred radicchio & escarole, black olives, fennel vinaigrette *(gf)*

Casablancon Style Sweet Potato Tagine

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

Grilled Heritage Pork Chop

lodi squash purée, kohlrabi & apple hash, wilted kale, warm bacon pomegranate vinaigrette *(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*