

Arroyo Vino

THE WEEK OF DECEMBER 26, 2017

M E N U

s n a c k s

**Buckley Bay Oyster, Buddahs Hand, Trout Roe
Littleneck Clam Pakora, Spiced Yogurt, Dill
Ricotta Gnudi, Golden Raisins, Robiola Bosina**

f i r s t

Smoked Cervena Venison Carpaccio
Elderberry, Preserved Wild Mushrooms, Egg Yolk Jam,
Sunchoke Chips, Mustard Seeds

s e c o n d

Butter Poached Alaskan King Crab
Confit Potato, Satsuma Tangerine, Fennel, Morrocan Olives,
Belgian Endive

t h i r d

Berkshire Pork Belly Confit
Fuyu Persimmon, Puffed Black Wild Rice, Brussels Sprouts

f o u r t h

Swiss Raclette
Poached Quince, Roasted Salsify, Onion Soubise,
Horseradish, Housemade Pickles & Bread

f i f t h

Yuzu Citrus Tart
Candied Citron, Italian Meringue, Kaffir Lime Sherbet

*please alert your server of any dietary restrictions or food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

W I N E S

s n a c k s

Mutemuka “Mutemuka” Sake
Junmai Muroka Nama Genshu
Shikoku Island, Japan

f i r s t

Jean Sambardier Beaujolais Villages VV 2015
Beaujolais, Burgundy, France
100% Gamay

s e c o n d

Dosnon Blanc de Blancs Brut MV
Champagne, France
100% Chardonnay

t h i r d

Il Poggione Brunello di Montalcino 2011
Toscana, Italy
100% Sangiovese Grosso

f o u r t h

Broadbent Madeira 10 Years Old
Madeira, Portugal

f i f t h

B.^{Lo} Nardini Acqua di Cedro
Bassano, Veneto, Italy

F R O M
O U R
G A R D E N

Lovage

Tarragon

Honeycomb

Butternut Squash

Pea Tendrils

Mizuna

Kale

Wood Sorrel

Sage

Micro Greens

O T H E R
S O U R C E S

Tesuque Pueblo Farms - *Tesuque, New Mexico*

The Celestial Bee – *Santa Fe, New Mexico*

Vida Verde Farms - *Albuquerque, New Mexico*

Silver Leaf Farms – *Corrales, New Mexico*

Above Sea Level - *Santa Fe, New Mexico*

Conor Rosenstock - *Forager, Santa Fe, New Mexico*

Mary's Free Range Poultry - *San Joaquin Valley, California*

Fruition Farms – *Larkspur, Colorado*