

# ARROYO VINO

E A R L Y W I N T E R 2 0 1 8

## ~THINGS TO SHARE~

**Korean Beef Short Rib Kalbi** kohlrabi, pickled daikon radish, black sesame, whisky barrel aged shoyu, scallions 14

**Flatbread** littleneck clams, fennel, fingerling potatoes, lardons, wild oregano, fruition farms cacao pecora, herb oil 16

**Cheese Plate** chef's selection of three artisan cheeses, honey, fruit, nuts 14 (*v*)

**Housemade Charcuterie Plate** bresaola, squab rillettes, lonza, venison salami, grain mustard, pickles, spicy greens 18

**Bread & Oil Tasting** trio of oils, fresh baked bread 5 (*v*)

## ~FIRSTS~

**Rye & Potato Gnocchi** pearl onions, foraged mushrooms, chestnuts, red cabbage, house made sauerkraut, swiss raclette 14 (*v*)

**Smoked Oyster Chowder** bacon emulsion, crispy leeks, poached misty point oysters, trout roe, lovage powder 14 (*gf*)

**Smoked Cervena Venison Carpaccio** elderberry, sunchokes, preserved wild mushrooms, egg yolk jam, mustard seeds 16 (*gf*)

**Sunchoke & Pears** radicchio, endives, spicy garden greens, point Reyes blue cheese, hazelnuts, pomegranate seeds 14 (*v/gf*)

**Garden Greens** petite lettuces with fresh herbs & white balsamic dressing 10 (*v/gf*)

## ~MAINS~

**Duo of Berkshire Pork** hakurei turnips, fuyu persimmons, brussel sprouts, edamame, fermented apples, puffed wild rice 26

**New Zealand Cervena Venison Tenderloin** cocoa nibs, parsnip, licorice, foie gras flan, wheatberries, pistachio, dried cherries 46

**Charcoal Roasted Japanese Pumpkin** sikil p'ak, goats milk crema, smoked chiles, tesuque corn masa tamal, black garlic 22 (*v/gf*)

**Petrale Sole Meuniere** melted leeks, smoked fingerling potatoes, foraged mushrooms, chestnut mousse, black truffle sabayon 29

**Citrus Glazed Duck Leg Confit** celery root mousse, spiced walnuts, pomegranate, radicchio, fennel, asian pears 27 (*gf*)

**Butter Poached Maine Lobster Tail** belgian endive, saffron, fennel, satsuma tangerine, confit potato, moroccan olives 39

*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  
20 % Gratuity May be Applied to Parties of 5 or More*