

S P R I N G 2 0 1 8

T H I N G S T O S H A R E

Blistered Shishito Peppers 8

miso butter, toasted sesame seeds, maldon sea salt *(v/gf)*

Flatbread 10

housemade ricotta, tomato confit, moroccan olives, pesto *(v)*

Cheese Plate 16

chef's selection of four artisan cheeses, honey, fruit, nuts *(v)*

Charcuterie Plate 16

salumi and pâtés, housemade pickles, grain mustard, spicy greens, crostini

Bread & Oil Tasting 5

trio of oils, fresh baked bread *(v)*

F I R S T S

Farm Egg Raviolo 15

wild mushroom duxelles, mascarpone, pine nuts, mushroom dashi *(v)*

Yellowfin Tuna Tartare 16

yuzu kosho, radish, chives, white soy, yukon potato chips

Smoked Beef Carpaccio 15

spring garlic aioli, pickled morels & ramps, mustard seeds, fried capers 1 *(gf)*

Warm Asparagus & Morels 14

frisée, poached egg, boquerones, brioche croutons, sherry-mustard vinaigrette

Garden Greens 10

petite lettuces, fresh herbs, shaved vegetables, preserved lemon vinaigrette *(v/gf)*

M A I N S

Ramp-Ricotta Gnocchi 25

baby turnips, caper brown butter, shaved parmesan *(v)*

New Mexico Lamb Top Sirloin 27

lamb sausage & bean ragout, piquillo emulsion, labneh, fried chickpeas *(gf)*

Braised Beef Short Ribs 30

crushed yukons, charred onion broth, spring vegetables, horseradish crust

Moroccan Spiced Mary's Chicken 27

farro, cauliflower, harissa, olives, almonds, mint yogurt

Pan Roasted Icelandic Cod 29

beluga lentils, chorizo oil, saffron fondue *(gf)*

Coriander Crusted Yellowfin Tuna 32

avocado-tarragon mousse, blood orange, fennel, black olive *(gf)*

*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

ARROYO VINO