



## Arroyo Vino

### Dinner

(\$55 per person)

### Shareables

House Made Chicken Liver Pâté - cornichons, dijon mustard, preserves, crostini

Ahi Tuna Tartare - crispy sushi rice, miso mayo, furikake, pickled radish, scallions (gf)

Crispy Brussels Sprouts - preserved lemon yoghurt, pomegranate, almonds, mint (v/gf)

House-Made Straciatella - creamy mozzarella, pear, fennel pollen, piñon, grilled focaccia (v)

Freshly Baked Focaccia - handmade salted butter from normandy (v)

### FIRSTS

Silver Leaf Farms Green Salad - fennel, cara cara oranges, feta, marcona almonds, shallot vinaigrette (v/gf)

Farro & Kale Salad - honeycrisp apples, currants, candied pecans, cider vinaigrette, pecorino (v)

Spicy Autumn Frost Squash Soup - red curry, coconut, toasted peanuts, herbs, lime cream (v/gf)

Ricotta Cavatelli - winter mushrooms, local spinach, hazelnuts, parmesan (v)

Grilled Pork Belly Lettuce Wraps - pickled cucumbers, gochugaru, crushed peanuts (gf)

### MAINS

Moroccan Spiced Organic Chicken Breast - farro, orange, marcona almonds, gordal olives, harissa, mint yoghurt

Roasted Cauliflower Steak - forbidden rice, pistachios, medjool dates, harissa, preserved lemon, feta (v/gf)

Slow-Braised Heritage Pork Osso Bucco - buckwheat polenta, local spinach, citrus gremolata (gf)

Grilled Pacific Sea Bass - charred escarole, white bean purée, salsa verde (gf)

Seared American Wagyu Petite Tender Steak - potato pave, asparagus, black garlic jus (gf) \$10

supplement

**Arroyo Vino**

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<http://arroyovino.com/>