

# ARROYO VINO DINNER TO GO

September 15th – 19th

Orders can be placed starting at 11am.

Last order accepted at 5:30pm.

Pick-up every 1/2 hour from 4 – 6pm.

## STARTERS & SHAREABLES

**House Made Chicken Liver Pâté 12**  
cornichons, dijon mustard, preserves, crostini

**Cheese Plate 18**  
four cheeses, olives, preserves, honey comb, crostini *(v)*

**Blistered AV Garden Shishito Peppers 14**  
harissa spice, marcona almonds, greek yogurt *(v/gf)*

**Grilled Artichoke 15**  
hazelnut almond romesco, charred lemon *(v/gf)*

**Burrata Cheese 18**  
black mission figs, prosciutto san danielle, garden basil, aged balsamic, grilled baguette

## FIRSTS

**AV Garden Little Gem Salad 14**  
garden cucumbers, toasted sunflower seeds, cherry tomatoes, avocado,  
green goddess dressing *(v/gf)*

**Farro & AV Garden Kale Salad 14**  
apple, bourbon soaked currants, toasted walnuts, shaved pecorino, cider vinaigrette *(v)*

**AV Garden Mixed Greens 14**  
grilled zucchini, basil, shaved parmesan, toasted pistachios, lemon vinaigrette *(v/gf)*

**Fried Green Tomatoes & Crab 23**  
blue cornmeal crusted tomatoes, pacific lump crab salad, tarragon aioli,  
pickled mustard seeds, garden greens *(gf)*

**Seared Maine Diver Scallops 21**  
creamed sweet corn, northwest chanterelles, pancetta, chives *(gf)*

**Ricotta Cavatelli 21**  
garden eggplant, local tomatoes, garlic, basil, pecorino locatelli *(v)*

## MAINS

**Crispy Fried Chicken Sandwich 18**  
potato roll, shaved cabbage, beefsteak tomato, bread & butter squash pickles, mayo,  
hot sauce, hand cut russet chips

**Grilled Heritage Pork Chop 35**  
brown butter sweet potato puree, roasted apples & garden turnips, cipolini onions,  
cider gastrique *(gf)*

**Pan Seared New Zealand Swordfish 32**  
chickpea skordalia, lemon roasted yukon potatoes, garden chard, gordal olives *(gf)*

**Pan Roasted Organic Chicken Breast 27**  
potato gnocchi, wild mushrooms, spinach, dijon pan jus, chives

**Grass Fed Beef Tenderloin 45**  
summer corn & cherry tomato ragout, garden zucchini, sweet onion marmalade *(gf)*

**Colorado Lamb T-bones 36**  
crispy rosemary polenta, eggplant caponata, grilled broccolini, aged balsamic *(gf)*

**Grilled Mediterranean Branzino 32**  
sardinian fregola, marinated roasted peppers & eggplant, black olive vinaigrette

## DESSERT

**Dark Chocolate Torte 10**  
dulce de leche, toasted pecans, maldon sea salt *(gf)*

**Warm Apple Fritters 10**  
powdered sugar, bourbon maple anglaise

**Lime Curd Tart 10**  
marcona almond crust, candied lime zest, vanilla bean whipped cream *(gf)*

Call 505.983.2100 to place your order

please alert us of any dietary restrictions or food allergies;

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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### TO GO BOTTLES OF THE MOMENT

#### **Claude Dugat Gevrey-Chambertin 2017 145**

This wine is stunning. It's elegant, nuanced notes of dark cherries and cranberries are interwoven with tinges of mushrooms and damp earth. There is something in the flavors of this wine that is reminiscent of a walk in the forest on a cool fall day, something both comforting and exhilarating all at the same time. The usual allocation to the state is a mere few bottles but, as a silver lining to all the chaos this year, we were able to get a couple cases. It is beyond delicious.

#### **Pol Roger Brut Reserve Champagne 70**

We here at Arroyo Vino have a bit of a thing for Champagne – who doesn't really – and this is one of our go-tos. It is one of the best “Big Hosue” expressions: consistently delicious. The wine is crisp and fresh touting flavors of green apples and lemon curd and is bolstered by notes of un-baked brioche dough and just the faintest whiffs of spice. Sure Champagne has a reputation as solely celebratory, but the truth is, it goes with everything; it is particularly tasty with a New Mexico fall evening.

### ARROYO VINO PROVISIONS

#### **1/2 Pound Cheese 10**

parmigiano reggiano  
pecorino locatelli  
french sheep's milk feta

#### **Artisan Spanish Tinned Tuna 8oz 18**

olive oil, espelette pepper

#### **Really Good Tinned Sardines 15**

hand de-boned in spain

#### **Tenuta delle Terre Nere Extra Virgin Olive Oil Biologico 750ml 25**

#### **Fresh Baked Baguette 5**

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