

# ARROYO VINO DINNER TO GO

October 27th – October 31st

Orders can be placed starting at 12pm      Last order accepted at 5:30pm.      Pick-up every 1/2 hour from 5 – 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)*

### Burrata Cheese 18

roasted delicata squash, spiced pumpkin seeds, pomegranate molasses, grilled baguette *(v)*

### Crispy Fried Brussels Sprouts 12

calabrian chile, honey, mint, shaved pecorino *(v/gf)*

## FIRSTS

### Grilled AV Garden Carrots 12

miso carrot puree, scallions, sesame, ginger soy glaze *(v/gf)*

### Fall Mushroom Bisque 12

puffed grains, brandy crema, fried sage *(v/gf)*

### Farro & AV Garden Kale Salad 14

apple, bourbon soaked currants, toasted walnuts, shaved pecorino, cider vinaigrette *(v)*

### AV Garden Mixed Greens 14

red pears, roasted beets, roquefort, savory oat & nut granola, maple vinaigrette *(v/gf)*

### Hamachi Crudo 21

yuzu ponzu, jalapeno, navel orange, cilantro, garden radish *(gf)*

### Ricotta Cavatelli 21

wild mushrooms, garden kale, oregon hazelnuts, parmesan *(v)*

## MAINS

### Grilled Heritage Pork Chop 35

brown butter sweet potato puree, roasted apples & garden turnips, cipolini onions, cider gastrique *(gf)*

### Seared Maine Diver Scallops 39

beluga lentils, caramelized cauliflower, pancetta, sherry vinaigrette *(gf)*

### Five Spice Duck Confit 32

farrotto, garden hubbard squash, pistachio, peñasco plum sauce

### Seared Wagyu Flank Steak 35

garlic mash, roasted brussels sprouts, house bacon, red onion jam *(gf)*

### Colorado Lamb T-bones 36

sardinian fregola, marcona almonds, spice roasted garden carrots, medjool dates, vaudovan yogurt

### Grilled Mediterranean Branzino 32

chickpeas, fennel confit, saffron piperade, gordal olives, pine nuts *(gf)*

## 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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### HEAT AT HOME

Hard to believe we've been doing this so long that it's cold enough again to have Chef's yummy, bulk, soups and such back on the menu, but here they're indeed back and just as tasty as ever.

**White Bean And Escarole Soup** (*v/gf*)    15/quart

### ARROYO VINO PROVISIONS

**House Made, Peñasco Grown, Italian Plum Jam** 8oz    8  
sweet and tart and beyond outstanding

**1/2 Pound Cheese**    10  
parmigiano reggiano  
pecorino locatelli

**Artisan Spanish Tinned Tuna** 8oz    18  
olive oil, espelette pepper

**Really Good Tinned Sardines**    15  
hand de-boned in spain

**Oro Bailen Spanish Olive Oil** 750ml    25

**Fresh Baked Baguette**    5

### Check out the awesome cookbook by the lovely Hannah Day and Friends!

**Kitchen Meets Quarantine**    40 (temporarily backordered)

A collection of recipes from her friends across the country that got them and their loved ones through the cooped-up tedium of quarantine. Wine notes contributed by our knowledgeable, fearless leader, Brian Bargsten; and even a couple cocktail entries from our bartender Hannah d'Errico. The book is a work of art, the recipes tasty, and 100% of the proceeds go to Know Your Rights Camp – a youth camp aimed at creating informed young citizens.

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