

# ARROYO VINO DINNER TO GO

November 17<sup>th</sup> – November 21<sup>st</sup>

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

### Fall Mushroom Bisque 12

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

### Farro & Brussels Sprouts Salad 14

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

### Artisan Mixed Greens 12

french feta, marcona almonds, herb salad, grapefruit vinaigrette *(v/gf)*

### Chilled Pacific Lump Crab Salad 23

tarragon aioli, preserved lemon, avocado, frisee, shaved fennel, ruby grapefruit *(gf)*

### Ricotta Cavatelli 21

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

## MAINS

### Grilled Heritage Pork Chop 35

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

### Seared Maine Diver Scallops 39

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

### Five Spice Duck Confit 32

farrotto, caramelized fall squash, pistachio, peñasco plum sauce

### Seared Wagyu Flank Steak 35

yukon gold potato gratin, creamed tuscan kale, sauce au poivre *(gf)*

### Colorado Lamb Osso Buco 32

creamy buckwheat polenta, honey glazed carrots, red wine pomegranate jus *(gf)*

### Grilled New Zealand Swordfish 32

charred escarole, giant white beans, basil pesto, toasted pine nuts *(gf)*

### Char-grilled Wagyu Burger 18

tucumcari cheddar, hatch green chile, crispy bacon, hand cut russet chips

## DESSERT

### Dark Chocolate Torte 10

dulce de leche, toasted pecans, maldon sea salt *(gf)*

### Warm Apple Fritters 10

powdered sugar, bourbon maple anglaise

### Ginger Stout Cake 10

buttermilk glaze, whipped mascarpone, fall pear compote

### Meyer Lemon Curd Tart 10

citrus & pomegranate salad, fresh mint, marcona almond crust *(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.

**Potato Leek (*v/gf*)    15/quart**

**Pasta Kit (available Wednesday 11/18)**

**Linguini with Clam Sauce    25**

### 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

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

**De Carlo "il classico" Extra Virgen Olive Oil Italy 750ml    24**

**Fresh Baked Baguette    5**

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