

ARROYO VINO DINNER TO GO

April 27th-May 1st

Orders may be placed starting at 12pm; last order must be placed by 5:00

Pick-ups on the half hour from 4:00 – 6:00

STARTERS & SHAREABLES

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

Burrata Cheese 18
ramp pesto, grilled ramps, focaccia toast *(v)*

Blistered Shishito Peppers 12
miso butter, maldon salt, sesame seeds *(v/gf)*

Grilled Artichoke 15
ramp aioli, charred lemon *(v/gf)*

FIRSTS

Pan Roasted Maine Diver Scallops 23
vaudoan curried cauliflower puree, spring peas, pistachio sesame dukkah *(gf)*

Roasted Golden Beets 12
whipped feta, crushed pistachios, pickled mustard seeds, arugula *(v/gf)*

Spring Farro Salad 14
snap peas, asparagus, radish, mint, marcona almonds, lemon vinaigrette, parmesan *(v)*

Artisan Romaine Wedge 12
local tomatoes, english cucumber, roquefort, buttermilk chive dressing *(v/gf)*

Hamachi Crudo 18
cara cara orange, serrano, cilantro, yuzu ponzu *(gf)*

Ricotta Cavatelli 19
duck confit, grilled radicchio, toasted pine nuts, aged balsamic, parmesan

MAINS

Seared Hudson Valley Duck Breast 30
sauteed wild mushrooms, green chickpea puree, grilled spring onions *(gf)*

Piedmontese Flat Iron Steak 32
grilled asparagus, crispy confit fingerling potatoes, ramp chimichurri *(gf)*

Grilled Heritage Pork Tenderloin 29
sauteed rainbow chard, borlotti beans, hazelnut almond romesco *(gf)*

Pan Roasted Alaskan Halibut 38
yukon potato puree, spring vegetable ragout, vermouth beurre blanc *(gf)*

Char-grilled Wagyu Burger 18
local tomatoes, pimento cheese, bacon, artisan mixed greens

DESSERT

Dark Chocolate Torte 10
almond crust, dulce de leche, sea salt, candied pecans *(gf)*

Vanilla Bean Panna Cotta 10
strawberry rhubarb compote, pistachio crumble *(gf)*

Meyer Lemon Curd Tart 10
fresh blueberry jam, mint, 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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ARROYO VINO PROVISIONS

6 Chocolate Chip Pecan Cookies 9

Chef's Awesome Salted Caramels 9
one dozen individually wrapped

House-made Savory Granola (gf) 12 ounces 12
mixed nuts, seeds, love

½ Pound Cheese 10
parmigiano reggiano
pecorino locatelli
french sheep's milk feta

Really Good Tinned Sardines 15
hand de-boned in spain

Preserved Spanish Tuna 15
slightly pickled, overly delicious

La Cultivada Organic Arbequina Olive Oil Spain 2020 750ml 24

Fresh Baguette 5

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