

ARROYO VINO

NEW YEAR'S EVE 2021 // THREE COURSE PRIX FIXE // 150 per person

FIRST

choose one:

Chilled Gulf Shrimp & Maine Lobster Cocktail

horseradish, cocktail sauce, lemon *(gf)*

House-Made Ricotta Ravioli

oxtail ragu, crushed tomato, soffrito, parmesan

Roasted Winter Squash Salad

delicata squash, kale, citrus marmalade, candied pecans, pecorino *(v/gf)*

Mushroom Tempura

five spice, yuzu aioli, ponzu *(v/gf)*

Potato Chowder

nantucket bay scallops, house-made oyster crackers, chives

MAIN

choose one:

Pan Roasted Heritage Pork Tenderloin

braised turnip greens, black eyed peas, apple cider jus *(gf)*

Yellow Tail Sole Amandine

brown butter, cauliflower, currants, fried capers *(gf)*

Seared Lamb Loin

potato & celeriac gratin, crispy brussels sprouts, blood orange demi *(gf)*

Winter Vegetable Pot Pie

local root vegetables, black truffle velouté, house-made crust *(v)*

DESSERT

choose one

Warm Chocolate Gourmandise

grand marnier crème anglaise, cocoa nib tuille

Meyer Lemon Tart

marcona almond crust, citrus salad, candied kumquats *(gf)*

Two Artisanal Cheeses

honeycomb, pear preserves, crostini

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
20% gratuity added to party of 5 or more
split payments accepted; no split checks

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