

ARROYO VINO

CHRISTMAS EVE 2021 // THREE COURSE PRIX FIXE // 125 per person

FIRST

choose one:

Gulf Shrimp Fritto Misto

crispy prawns & root vegetables, herbed aioli, lemon *(gf)*

Hamachi Crudo

daikon, serrano, orange, yuzu ponzu *(gf)*

New Mexican Pork and Red Chile Posole

heritage pork, heirloom corn, red chile broth, traditional garniture *(gf)*

House-Made Black Truffle Agnolotti

taleggio, parmesan butter, winter truffle *(v)*

Vagabond Farm Greens

pomegranate, comté, oregon hazelnuts, cider vinaigrette *(v/gf)*

MAIN

choose one:

Grilled New Zealand Swordfish

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

Duck Confit Cassoulet

pork & duck sausage, braised gigante beans, toasted fennel bread crumbs

Slow Braised Wagyu Short Ribs

celery root mash, roasted baby root vegetables, horseradish au jus *(gf)*

Stuffed Delicata Squash

quinoa, chestnuts, cranberries, tuscan kale, pecorino, walnut butter *(v/gf)*

DESSERT

choose one:

Warm Chocolate Gourmandise

grand marnier crème anglaise, cocoa nib tuille *(gf)*

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