

Cocktail Packages

Parties of 16 and Above

Delicious Display

(Priced Individual Feeds Two to Four Each)

Charcuterie De Mer 26

House Made Ocean Charcuterie Assortment and Accoutrement

Lamb Meatballs 16

Raz El Hanout Sauce, Gruyere Cheese, Carrot Caper Slaw, Naan Bread

Boursin Ravioli 14

Garlic and Herb Goat Cheese, Grilled Vegetables, Smoked Gouda Mornay

Spinach & Artichoke Baked Oysters 18

Wood Fired Oysters, Creamed Spinach, Grilled Artichoke

Wood fired Flatbreads 18

Choose Spaniard, Fungi or Margareta

ARLO Hors D'oeuvres

(Priced Individual \$5)

Ahi & Avocado, Lime Ponzu

Tuna Poke, Crispy Rice

Baked Oyster, Creamed Spinach

Bacon Fritter, Dill Caper Sauce

Mushroom Tartlet, Gruyere Cheese

Thumbelina Carrot, Maple Glaze

Dinner Packages

Parties of 16 and Above

Family Meal 45

(Family Style Sharable Dinner)

Market Lettuce Salad, Feta Cheese, Garden Vegetables, Preserved Lemon Vinaigrette, Poppy Seed Lavash

Margherita Flatbread, Buffalo Mozzarella, San Marzano Tomato, Garden Basil

Brick Oven Bolognese, Rigatoni, Italian Sausage, Beef Bragiole, Chardonnay Rosa Sauce, Tarragon Crust

Wood Fired S'mores, NY Cheesecake, Chocolate Ganache, Toasted Marshmallow

ARLO Experience 58

(A La Carte)

Ricotta & Pear Salad, Market Baby Lettuces, Caramelized Pear, Whipped Honey Ricotta Cheese

Fall Beet Salad, Smoked Duck Prosciutto, Baby Arugula, Sicilian Pistachio, Roasted Garlic Goat Cheese

Hay Baked Chicken, Garden Herb Crust, Roasted Squash, Marble Potato, Mulberry Sauce

Pacifico Sea Bass, Heirloom Cauliflower, Sweet Potato, Shishito Pepper, Curry Oil

Carne Asada Steak, Saffron Potato Puree, Caramelized Onion, Citrus Herb Salad, Blue Corn Tortilla

S'mores Cheesecake, NY Cheesecake, Chocolate Ganache, Toasted Marshmallow

Smoked Dulce De Leche Crème Brulee, Wild Berries, Croissant Crisp

Dinner Packages Cont...

Parties of 16 and Above

Culinary Dreamin \$125

(Chef Table Experience Sample Menu with Sommelier Pairings)

Amuse

Kucchi Oyster, Malbec Gel, Garden Herbs

Paired Sparkling

First

Uni & Lobster Ravioli, White Wine Saffron Broth, Baby Fennel, Squid Ink Tuille

Paired Wine

Second

Foie Gras Happy Meal, Sesame Brioche, Tomato Petals, Mango Mustarda, Potato Allumette

Paired Wine

Third

Bacon Wrapped Rabbit Loin, Confit Leg "Jambonette", Brussel Sprout Leaves, Heirloom Carrot

Paired Wine

...

Entrée

72hr Beef Short Rib, Butter Poached Potato, Caramelized Onion Soubise, Charred Brocolinni

Paired Wine

Dessert

Liquid Truffle Flight, Raspberry, Coconut, Orange

Petite Fors and Chocolates

Paired Fortified Dessert Wine