



# ARLO

CHRISTMAS  
DINNER

CHEF JOSHUA MOUZAKES

## CHRISTMAS PRIX FIXE

\$80  
tax and gratuity not included  
With Champagne Splash

### AMUSE

#### PÂTÉ DE FRUIT

*Strawberry Santa Gummies, Sour Powder*

### FIRST

#### PUMPKIN SPICED GNOCCHI

*Smoked Prosciutto, Butternut Squash Cream, Pomegranate Seed*

or

#### CHESTNUT AGNOLOTTI

*Celery Root, Maitake Mushroom, Sage Brown Butter*

### ENTRÉE

#### DUCK TWO WAYS

*Confit Leg, Roasted Breast, Yukon Potato, Napa Cabbage, Mulled Wine Sauce*

or

#### LOBSTER POT PIE

*Winter Truffle, Roasted Root Vegetables, Pearl Onion, Gruyère Cheese*

### DESSERT

#### GINGERBREAD CAKE

*Poached Sugar Plum, Lemon Buttercream*

or

#### SANTA'S COOKIES & MILK

*Raspberry Linzer Tart, Double Chocolate Chip, Butter Rum Malted Milk*

## ARLO FAVORITES PRIX FIXE

\$65  
tax and gratuity not included  
With Champagne Splash

### AMUSE

#### PÂTÉ DE FRUIT

*Strawberry Santa Gummies, Sour Powder*

### FIRST

#### LAMB MEATBALL

*Ras El Hanout Sauce, Gruyère Cheese, Carrot Caper Slaw\**

or

#### PULPO & PASSION

*Spanish Octopus, Coconut Panna Cotta, Espelette Glaze, Watercress\**

### ENTRÉE

#### WAGYU COULOTTE

*Santa Maria Chimichurri, Grilled Swiss Chard, Yukon Parsnip Gratin\**

or

#### BASS & BRUSSELS

*Pacifico Striped Bass, Baby Brussels, Tempura Avocado, White Soy Fumet, Shiso Leaf, Oregano\**

### DESSERT

#### SMOKED DULCE DE LECHE CRÈME BRÛLÉE

*Macerated Berries, Mace Whip Cream*

or

#### CHEESECAKE S'MORES

*Graham Crust, Vanilla Cheesecake, Chocolate Ganache, Toasted Marshmallow*



VEGETARIAN



VEGAN



GLUTEN FREE

\* ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.