

# ARLO

NEW YEAR'S EVE  
DINNER

CHEF JOSHUA MOUZAKES

Prix Fixe Special Menu  
5:30pm–8:00pm  
\$85 Per Person

## AMUSE

**CRAB & CAVIAR**  
*Butterfly Pea Flower*

## APPETIZER SELECTION

**PULPO & PASSION**  
*Coconut Panna Cotta, Espelette Glaze*

**FLOATING CRUDITÉ**  
*Farmers Garden Vegetables, Piquillo Hummus, Chipotle Crema*

**LAMB MEATBALL & FLAT BREAD**  
*Carrot Caper Slaw, Wood fired Manchego, Porcini Bread*

## PASTA

**TRUFFLE RAVIOLO**  
*Maple Duck Confit, Pecorino, Sage Leaves*

## CHOICE OF ENTRÉE

**SALT CRUSTED BEET**  
*Pistachio Sauce, Black Truffle, Kataifi*

**MAPLE HALIBUT**  
*Root Vegetables, Herb Gnocchi, Cipollini Onion, Pumpkin Butter Sauce*

**LOBSTER & BONE MARROW**  
*Grilled Corn, Guajillo Peppers, Sorghum Popcorn*

**THYME LEAF VEAL BELLY**  
*Smoked Golden Polenta, Black Garlic, Sesame, Tatsoi Spinach*

**BONE-IN RIBEYE**  
*Forrest Mushroom, Marble Potato, Béarnaise Foam*

## DESSERT SELECTION

**RASPBERRY BUTTERCREAM WHITE CAKE**  
**FRUIT SANDO**

**CHAMPAGNE & STRAWBERRY MACARONS**  
**DULCE DE LECHE CRÈME BRÛLÉE**

**PATE DE FEUILLE**  
**PUMPKIN PANNA COTTA**  
**CHOCOLATE BEEHIVE**  
**CHEESECAKE S'MORES**

WELCOME 2022

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.