

ARLO

SAN DIEGO RESTAURANT WEEK 2023

Monday, September 25 - Saturday, September 30

THREE COURSE PRIX FIXE \$50 per person (Not including tax and gratuity)

APPETIZERS

CHOICE OF

FALL VEG MASH-UP

Spiced Greens, Honey Whipped Ricotta, Pumpkin Seeds, Pomegranate Vinaigrette

SNOW CRAB & SQUASH

Butternut Squash, Goat Cheese Foam, Sorghum Popcorn, Coachella Dates

PULPO & PASSION

Spanish Octopus, Coconut & Passionfruit Panna Cotta, Espelette Glaze, Watercress

LAMB MEATBALL

Raz El Hanout Sauce, Carrot Caper Slaw, Garlic Naan

ENTRÉES

CHOICE OF

MEDITERRANEAN SPICED EGGPLANT

Warm Cumin Hummus, Harissa Coulis, Grilled Asparagus

WHITE STONE BASS

Heirloom Baby Beets, Forrest Mushrooms, Cippolini Onion, Pistachio Sauce

MAPLE LEAF DUCK CONFIT

Chestnut Risotto, Baby Brussel Sprouts, Butternut Squash, Pickled Cherries

BRICK OVEN BOLOGNESE

Beef, Veal, Pork, Fennel Seed, Rosa Tomato Sauce, Rigatoni, Semolina Crust, Pecorino

PRIME DRY AGED NY STRIP **ADD \$12**

Garlic Broccolini, Saffron Poached Potato, Maitaki Mushroom, Brown Butter Sauce

SIDES

EXTRA \$7 EACH

FORREST MUSHROOMS

Thyme Leaf

SMOKED POTATO PUREE

BROCCOLINI

Garlic Oil

ARLO SOURDOUGH

Roasted Garlic Honey, Herb Butter, Smoked Sea Salt

DESSERTS

CHOICE OF

DULCE DE LECHE CRÈME BRULEE

WOODFIRED SMORES



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.