

ARLO

THANKSGIVING
DINNER

CHEF JOSHUA MOUZAKES

START & SHARE

ARLO SOURDOUGH \$9
*Herb Butter, Smoked Sea Salt, Honey
Roasted Garlic*

CHARCUTERIE DE MER \$26
*Smoked Yellow Tail, Salmon Pastrami, Octopus
Terrinne, House Pickles, Crostini*

PULPO & PASSION \$18
*Spanish Octopus, Coconut Panna Cotta,
Espelette Glaze, Watercress*

WOOD FIRED

SPANIARD \$18
*Chorizo, Manchego Cheese, Pequillo
Peppers, Spanish Capers*

FUNGHI \$17
*Forrest Mushrooms, Goat Cheese,
Herb Truffle Oil*

MARGHERITA \$16
*Buffalo Mozzarella, San Marzano Tomato,
Garden Basil*

ARLO THANKSGIVING

\$65

Amuse

BLUE CHEESE GOUGÈRE
Candied Walnuts

First

SMOKED TURKEY MEATBALL
Gruyere Cheese, Carrot Caper Slaw, Naan Bread

or

CANNED BEET SALAD
Roasted Baby Beets, Baby Kale, Port Gelee, Pistachio, English Cucumber

Entrée

TURKEY BREAST & PROSCIUTTO
Smoked Potato, Cornbread Stuffing Raviolo, Cranberry Heart of Palm Puree

or

TURKEY THIGH & CHESTNUTS
Pumpkin Gnocchi, Root Vegetable, Black Truffle Gravy

Dessert

ARLO APPLE PIE
Wood Fired Manchego Crust, French Vanilla Cream

or

SMOKED DULCE DE LECHE CRÈME BRULEE
Butter Croissant Crisp



ENTREES

MAPLE HALIBUT \$34
Cippolini Onion, Baby Squash, Herb Gnocchi, Pumpkin Butter Sauce

BLACK LAVA CREPE \$26
Glazed Sweet Potato, Long Bean, Rainbow Swiss Chard, Thai Peanut Sauce

BBQ PORCELET \$32
Heirloom Beans, Charred Corn, Caramelized Peach, Bourbon Honey BBQ

TASTE OF RIBEYE \$42
Rosemary Coulotte, Grilled Tenderloin, Poached Potato, Trumpet Mushroom, Broccolini

SIDES

POTATO PUREE *Sea Salt* \$7

BROCCOLINI *Olive Oil* \$7

HEIRLOOM CARROT *Brown Butter Glaze* \$7

FOREST MUSHROOMS *Thyme Leaves* \$7

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.