

ARLO

CHRISTMAS
DINNER

START & SHARE

CHEF JOSHUA MOUZAKES

ARLO SOURDOUGH \$6
*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*

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

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

HAPPY HOLIDAYS TO US ALL

For all of our guests

SANTA'S SLEIGH AMUSE BOUCHE
SPIKED BROWN BUTTER EGG NOG
CHESTNUTS ROASTING

'TIS THE SEASON

AIR DRIED CHRISTMAS GOOSE
Cranberry Port Sauce, Spiced Persimmons, Heirloom Carrot, Brown Butter

PACIFICO BASS
Linguini and Clam Sauce, Gooseberry, Thai Young Coconut, Opal Basil



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 \$34
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