

# ARLO | DINNER

**\$55 PER PERSON**

Tax and gratuity not included.

## **STARTERS: Choice of**

### **NECTARINE SALAD**

Local California Greens, Orange Whipped Goat Cheese, Candied Walnuts, Honey  
Orange Vinaigrette

### **WAGYU & PORK MEATBALLS**

Marinara Sauce, Pecorino Cheese, Toasted Naan

### **LOCAL CRUDO**

Cucumber, Radish, Citrus, Calamansi Vinaigrette

## **MAINS: Choice of**

### **BRAISED SHORT RIBS**

Cornbread, Roasted Summer Vegetables, Braising Jus

### **ROASTED HALF CHICKEN**

Green Papaya, Black Garlic, Shishito Pepper, Thyme Roasted Fingerlings

### **PAN SEARED SALMON**

Pistachio Crumble Brown Rice, Dried Apricot, Asparagus, Carrot, Yuzu Beurre Blanc

### **ROASTED CAULIFLOWER**

Cashew Butter, Garlic Curry Couscous, Carrot, Cilantro Chimichurri

## **DESSERT: Choice of**

### **ARLO S'MORES**

Cheesecake, Chocolate Ganache, Toasted Marshmallow

### **VANILLA BEAN CREME BRULEE**

Bruleed Sugar, Macerated Berries, Shortbread Cookie

### **MEYER LEMON & ALMOND OLIVE OIL CAKE**

Rhubarb Jam, Whipped Mascarpone Cream, Fresh Strawberries

### **DARK CHOCOLATE TART**

MooTime Banana Ice Cream, Crunchy Chocolate Crumb, Smoked Caramel Sauce