

# ARLO

CHRISTMAS  
DINNER

CHEF JOSHUA MOUZAKES

## START & SHARE

- LAMB MEATBALL** \$16  
*Raz El Hanout Sauce, Gruyere Cheese, Carrot Caper Slaw, Naan Bread*
- ARLO SOURDOUGH**  \$9  
*Herb Butter, Smoked Sea Salt, Honey Roasted Garlic*

- DEVILED PORK JAR**  \$14  
*Picnic Shoulder, Salsa Verde, Corn Tortilla, Pickles*
- BAKED BOURSIN RAVIOLI**  \$14  
*Garlic and Herb, Grilled Vegetables, Smoked Mornay*

## GARDEN AT THE COAST

- PULPO & PASSION**  \$18  
*Spanish Octopus, Coconut Panna Cotta, Espelette Glaze, Watercress*
- BAJA SHRIMP & AVOCADO**  \$18  
*Grilled White Shrimp, Mango, Tequilla Lime Glaze, Cotija Cheese*


- ROASTED PEAR SALAD**  \$16  
*Grilled Gem Lettuce, Blue Cheese, Rosemary Almonds, Valle Vinaigrette*
- DUCK PROSCIUTTO & BEET SALAD**  \$16  
*Mache Lettuce, Herb Goat Cheese, Pistachio*


## AUTUMN SOUP

- OXTAIL & BARLEY SOUP** \$14  
*Toasted Barley Wheat, Smoked Beef Tongue, Cured Hen Egg*

- BUTTERNUT SQUASH**  \$12  
*Toasted Coconut, Spiced Pepitas, Tarragon Oil*

## WOOD FIRED FLATBREADS

- SPANIARD** \$18  
*Chorizo, Manchego Cheese, Pequillo Peppers, Spanish Capers*
- FUNGI**  \$17  
*Forrest Mushrooms, Goat Cheese, Herb Truffle Oil*

- MARGARETA**  \$16  
*Buffalo Mozzarella, San Marzano Tomato, Garden Basil*
- CARNITAS** \$18  
*Salsa Verde Braised Pork, Pico De Gallo, Guajillo Tomato Sauce, Avocado, Pickled Onion*

## 'TIS THE SEASON

### Santa's Tapas Trio \$24

- BUTTERNUT SQUASH GNOCCHI** *Shaved Prosciutto, Truffle Bordelaise*
- BAJA SHRIMP SOPE** *Herb Salad, Orange Ricotta*
- SMOKED BABY YUKON POTATO** *Caviar, Crème Fraiche*

### Christmas Goose \$32




- Black Pepper Bread Pudding, Roasted Chestnuts, Maple Glazed Carrots, Brussel Sprouts, Spiced Eggnog Sauce*






## ENTREES

- PACIFICO STRIPED BASS** \$32  *Heirloom Cauliflower, Brown Butter Sweet Potato, Curry Oil, Black Garlic*
- SCALLOPS & CLAMS** \$34  *Miso Glaze, Heirloom Carrots, Okinawan Sweet Potato, Sea Asparagus, Coconut Foam*
- GRILLED CORN TORTELLINI** \$26  *Fontina Cheese, Brussel Leaves, Tinkerbelle Peppers, Toasted Bulgur Wheat*
- HAY BAKED CHICKEN** \$28  *Roasted Winter Squash, Parsnip, Sunchoke, White Mulberry Veloute*
- BERKSHIRE PORK CHOP** \$32  *Curry Butter Apples, Broccoli Rabe, Smoked Potato Puree*
- RIBEYE CARNE ASADA** \$36  *Roasted Tomato, Black Bean Puree, Citrus Herb Salad, Oyster Mushroom, Blue Corn Tortilla*

## SIDES

- SAFFRON FRITTES**  \$7  
*Roasted Garlic*
- SMOKED POTATO PUREE**  \$7  
*Sea Salt*
- ROASTED CAULIFLOWER**  \$7  
*Curry Oil*

- HEIRLOOM CARROT**  \$7  
*Miso Glaze*
- PICKLE JAR**  \$6  
*Garden Vegetables*
- FORREST MUSHROOMS**  \$7  
*Thyme Leaves*

 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.