

ARLO

THANKSGIVING
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*

ARLO THANKSGIVING

\$59
With Champagne Splash

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
Butternut Squash, Gruyere Parsnip Gratin, Black Truffle Gravy

Dessert

ARLO APPLE PIE
Wood Fired Manchego Crust, French Vanilla Cream

or

SMOKED DULCE DE LECHE CRÈME BRULEE
Butter Croissant Crisp

Petit Four

PUMPKIN BREAD



ENTREES

PACIFICO STRIPED BASS \$32
Heirloom Cauliflower, Brown Butter Sweet Potato, Curry Oil

ROASTED CORN PASTA \$26
Fontina Cheese Sauce, Bok Choy, Thumbolina Carrot, Hearts of Palm

PORK BELLY ROLL \$32
Cumin Cilantro Gremolata, Heirloom Carrot, Caramelized Yellow

FLAT STEAK CARNE ASADA \$34
Saffron Frites, Roasted Garlic, Oyster Mushrooms

SIDES

SMOKED POTATO PUREE *Sea Salt* \$7

ROASTED CAULIFLOWER *Curry Oil* \$7

HEIRLOOM CARROT *Chimmichurri* \$7

PARSNIP GRATIN *Black Truffle* \$9

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.