ARLO

Christmas MENU

$85 per person, tax and gratuity not included

First Course

(choice of one)

WINTER LITTLE GEMS SALAD
Roasted Delicata Squash, Pomegranate, Shaved Parmesan, Toasted Pepitas, Cranberry-Maple Vinaigrette (v, gf)

ROASTED BEET & BURRATA
Red and Golden Beets, Creamy Burrata, Winter Citrus, Pistachio Pesto, Baby Arugula, Balsamic Reduction (v, gf)

CHILLED JUMBO SHRIMP COCKTAIL
Poached Jumbo Shrimp, Classic Cocktail Sauce, Champagne Mignonette, Lemon (gf, df)

Second Course

(choice of one)

HERB-CRUSTED BEEF TENDERLOIN
Roasted Fingerling Potatoes, Wild Mushroom Ragout, Red Wine Demi-Glace, Creamed Horseradish (gf)

PAN-SEARED SEA BASS
Winter Vegetable Succotash, Saffron Rice, Roasted Tomato Beurre Blanc (gf)

PORCHETTA WITH CRISPY CRACKLING
Rosemary Roasted Potatoes, Braised Winter Greens, Salsa Verde, Natural Jus (gf)

HERB-CRUSTED ROASTED CAULIFLOWER STEAK
Roasted Garlic, Rosemary, Thyme, Parmesan Crust, Seasonal Vegetables (v, gf)

Third Course

(choice of one)

FIRESIDE COCOA TART
Chocolate Sablé, Dark Chocolate Custard, Toasted Marshmallow Meringue

BERRY MERRY
Eggnog Cream Cheese Panna Cotta, Cranberry Orange Geleé, Gingerbread Crumble

NUTTY OR NICE
Brown Butter Pecan Filling, Chocolate chips, Dulce de Leche, Vanilla Bean Chantilly

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY, INCREASE CANCER RISK, AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

*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.