



# ARLO

THANKSGIVING  
DINNER



CHEF JOSHUA MOUZAKES

## CLASSIC PRIX FIXE

\$65  
tax and gratuity not included  
With Champagne Splash

### AMUSE

**BLUE CHEESE GOUGÈRE**  
*Candied Walnuts*

### FIRST

**CANNED BEET SALAD**  
*Roasted Baby Beets, Baby Kale, Port Geleé, Pistachio, English Cucumber*  
or  
**BAY SCALLOPS**  
*Green Beans, Winter Truffle, Forest Mushrooms, Sherry Cream Sauce*

### ENTRÉE

**TURKEY BREAST & PROSCIUTTO**  
*Smoked Potato, Cornbread Stuffing Raviolo, Cranberry Heart of Palm Purée*  
or  
**TURKEY THIGH & CHESTNUTS**  
*Sweet Potato Brûlée, Roasted Root Vegetables, Pomegranate Gravy*

### DESSERT

**ARLO APPLE PIE**  
*Wood Fired Manchego Crust, Dulce De Leche Caramel*  
or  
**PECAN PIE**  
*Candied Pecans, Brown Sugar Custard, Vanilla Cream*

## ARLO FAVORITES PRIX FIXE

\$65  
tax and gratuity not included  
With Champagne Splash

### AMUSE

**BLUE CHEESE GOUGÈRE**  
*Candied Walnuts*

### FIRST

**LAMB MEATBALL**   
*Ras El Hanout Sauce, Gruyère Cheese, Carrot Caper Slaw\**  
or  
**PULPO & PASSION**   
*Spanish Octopus, Coconut Panna Cotta, Espelette Glaze, Watercress\**

### ENTRÉE

**WAGYU COULOTTE**  
*Santa Maria Chimichurri, Grilled Swiss Chard, Yukon Parsnip Gratin\**  
or  
**DRY AGED YELLOWFIN TUNA**  
*Fairytale Pumpkin, Roasted Beets, Red Pearl Onion, Maple Butter Sauce\**

### DESSERT

**CHEESECAKE S'MORES**  
*Graham Crust, Vanilla Cheesecake, Chocolate Ganache, Toasted Marshmallow*  
or  
**SMOKED DULCE DE LECHE CRÈME BRÛLÉE**    
*Macerated Berries, Mace Whip Cream*

 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.