

# ARLO

## Y2K NYE MENU

**SEATING 1: 5PM - 5:30PM: \$95 PER PERSON**

**SEATING 2: 7PM - 7:30PM: \$110 PER PERSON**

*\*Does Not Include Tax & Gratuity\**

### **COURSE ONE**

choice of

#### **Roasted Oysters**

Herb Aioli, Aleppo Chili, Lemon Tapenade

#### **Lamb & Spinach Ravioli**

Goat Cheese, Fresh Basil, Arrabiata

#### **Steak Tartare**

Peidomontes Beef, Caviar, Pickled Mustard Seeds, Cornichons, Sous Vide Yolk, Dijon Aioli

#### **Golden Beets**

Arugula, Herb Whipped Goat Cheese, Sugar Glazed Walnuts, Champagne Vinaigrette

#### **Caesar Salad**

Baby Gem Lettuce, Torn Croissant Crouton, Pecorino Cheese

### **COURSE TWO**

choice of

#### **Herb Crusted Hanger Steak**

Rosemary and Garlic Whipped Potatoes, Marinated Tomatoes, Charred Broccolini, Herb Butter, Balsamic Reduction

#### **Roasted Guinea Hen**

Truffle Whipped Cauliflower Puree, Roasted Thumbelina Carrots, Exotic Mushrooms, Pan Roast Herb Jus

#### **Seared Halibut**

Tarragon Burre Blanc, Zucchini, Heirloom Cherry Tomato, Confit Cipolini, Herb Parmesan Frites

#### **Lobster Two-Ways (GF)**

Herb Butter Broiled Lobster Thermador, Lobster Bisque Risotto, Asparagus, Fennel

#### **Milanese (Veg)**

Pan-Fried Impossible Cutlet, Chili Garlic Baby Kale, Pecorino Cheese, Roasted Tomato

#### **ENHANCEMENTS**

**Butter Poached Lobster or Crab Claws +\$20**

**Roasted Exotic Mushrooms +\$10**

### **COURSE THREE**

**"Say Cheese"**

Point Reyes TomaRashi, Spiced Kumquat Jam, T&C Honey Crackers

### **COURSE FOUR**

choice of

#### **Midnight Spark (Veg) (NF)**

Rich Chocolate Cake, Chocolate Pop Rocks, Raspberry, Champagne Anglaise

#### **Wake Me at 12am (GF) (NF)**

Espresso Infused Mascarpone Panna Cotta, Coffee Gelee, Gold Mocha Beans

#### **Lemon Lustre (Vegan) (Veg) (NF)**

Lemon Sorbet, Pomegranate Seeds, Pop Rocks