

ARLO | DINNER

\$55 PER PERSON

Tax and gratuity not included.

STARTERS: Choice of

STONE FRUIT & CHICORY SALAD

Calabrian Chili Vinaigrette, Pistachio Butter, Persian Cucumber, Cherries, Mint

BRAISED PORK BELLY

Morita Mole, Charred Corn, Cabbage, Lime Vinaigrette

HAMACHI CRUDO

Orange, Cucumber, Shiso, Chili Crunch, Calamansi Vinaigrette, Radish

MAINS: Choice of

BRAISED SHORT RIBS

Cornbread, Charred Corn, Serrano Pepper, Salsa Verde, Short Rib Jus

HALF ROASTED CHICKEN

Green Papaya, Black Garlic, Shishito Pepper, Duck Fat Marble Potato

CALABRIAN CHILI PRAWNS

Bucatini, Meyer Lemon, Crispy Garlic and Shallot, Basil, Cilantro

SEARED SEABASS

Quinoa, Kabocha Squash Purée, Bok Choy, Green Beans, Herb Chimichurri

ROASTED CAULIFLOWER

Cashew Butter, Garlic Curry Cous Cous, Carrot, Mint, Cilantro

DESSERT: Choice of

ARLO S'MORES

Graham Crust, Cheesecake, Chocolate Ganache, Toasted Marshmallow

ARLO BAKED ALASKA

Vanilla Bean Cake, Blackberry Ice Cream, Meringue

WOOD FIRED BERRY COBBLER

Mixed Berries, Spiced Brown Sugar Crumble, Vanilla Ice Cream