

# AR LO

## RESTAURANT WEEK

**\$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