

TWO RENWICK ST — NYC

Lindens

AT ARLO SOHO

TO BEGIN

THYME PARKER HOUSE ROLLS *v*
seasonal butter

GIARDINIERA *pb, gf*
pickled vegetables, hummus, oregano

TO SHARE

HONEYCRISP APPLES & ENDIVE *v, gf, n*
blue cheese, apple cider vinaigrette,
candied nuts

GRILLED KABOCHA SQUASH *v*
stracciatella, brioche, concord grape vinaigrette

DELICATA & ARTICHOKE TEMPURA *v*
cilantro yogurt sauce, chili oil



HARVEST MENU

MAIN COURSE

choice of

SPICED CAULIFLOWER *pb, gf*
gigante beans, salsa verde, crispy quinoa

HONEYNUT SQUASH RAVIOLI
pancetta, brown butter, 5-year aged banyuls
vinegar

SPICED CAULIFLOWER *pb, gf*
gigante beans, citrus gremolata, crispy quinoa

HALF CHICKEN *gf*
peppercorn rub, grilled vegetable salsa,
creamy garlic

STRIPED BASS *gf*
celery root, port wine, salsa verde, diver scallop

AFTER

CHEF SELECTION OF DESSERTS

WINE PAIRING+
\$40 / PP