



THE ARBOUR



Mother's Day Brunch Menu ~ \$55 per

MAY 8TH AND 9TH

11:30 AM – 2:30 PM

First Course (choice of)

Smoked salmon carpaccio, capers, pickled red onion, lemon herb dressing

Burrata cheese, mixed endive, wild greens, ciabatta breadcrumbs

Heirloom tomato salad, cucumber, olives, basil, lemon vinaigrette

Apricot salad, butter lettuce, arugula, goat cheese, sesame seeds, honey vinaigrette

English pea soup, whipped crème fraiche, chili oil

Second Course (choice of)

Eggs benedict, english muffin, country ham, spinach, brown butter hollandaise

Spaghetti carbonara, applewood smoked bacon, poached egg yolk, black pepper

Avocado toast with egg on whole grain bread, green bean salad with caesar dressing

Steelhead trout, brentwood corn, english peas, semolina gnocchi, radish, lemon foam

New York steak, roasted pee wee potatoes, market asparagus, chili butter

Third Course (choice of)

Vanilla ice cream, salted caramel sauce, double chocolate chip cookie

Chocolate cake, espresso and chocolate mousse, almonds, saffron crème anglaise

Seasonal fruit bowl, shortbread cookies

Raspberry swirl cheesecake, graham cracker crust, mascarpone

Vanilla panna cotta, pineapple, coconut macaroon, lemon shaved ice

