

# THE ARBOUR

## Appetizers

- California Caesar salad, rosemary croutons, toasted shaved almonds, San Joaquin cheese 16  
Shaved brussel sprout salad, toasted pine nuts, goat cheese, white wine vinaigrette 16  
Red beet salad, gorgonzola cheese, walnuts, endive, wild arugula, herb vinaigrette 16  
Burrata cheese, heirloom tomatoes, quinoa chips, basil seeds 16  
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15  
Oysters, (6) oyster served on the half shell with horseradish mignonette, tobasco granita 20  
Wild mushroom agnolotti, ricotta cheese, mushrooms, aged parmesan cheese, truffle foam 19  
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 17  
Spicy beef chili, beef fat candle, love, toasted ciabatta 16  
Roasted mushroom soup, truffle oil, chives 13

## Entrees

- Mediterranean sea bass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 39  
Roasted salmon, english peas, salsify, farro, radish sprouts, wasabi foam 35  
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 43  
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 29  
Black pepper crusted chicken breast, fingerling potatoes, green beans, onion cream 29  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29  
Rigatoni pasta, heirloom tomato marinara sauce, fresh basil, ricotta salata cheese 28  
Butternut squash risotto, roasted butternut squash, pumpkin seeds, aged parmesan cheese 28  
Heritage pork chop, wild mushroom cassoulet, piquillo pepper sauce, shaved apple slaw 36  
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 44  
Filet Mignon, pomme anna, romaine gratin with blue cheese, green peppercorn, garden chive butter 56

## Dessert

- Whipped chocolate mousse, espresso crumble, crispy chocolate 15  
Fresh blackberries, lemon curd, shortbread cookies, almond brittle 15  
Pumpkin pie, toasted meringue, pumpkin spice dust, coconut macaroon 15  
Warm apple strudel, vanilla ice cream, salted caramel sauce, graham cracker crumbs 15  
Concord grape sorbet, lemon meringue kiss 10

## Kids

- Butter spaghetti with cheese 7 / Chicken breast 7 / French fries with ketchup 6

## Weekly Specials

### Cocktails

- Blood Orange Negroni ~ Tanqueray Gin, Campari, Carpano vermouth, blood orange 15  
Citrus Spritz ~ Limoncello, St Germain, soda water, lime juice, lemon wedge 15  
Pineapple Margarita ~ Mezcal and Tequila, spicy vanilla pineapple puree, lime juice 15  
Moscow Mule ~ Ketel One vodka, fresh ginger juice, mint syrup, soda water, lime 15

**FULL BAR AND EXTENSIVE WINE LIST AVAILABLE.**

*The Arbour strives to use only organic, local, and fresh ingredients.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS