



THE ARBOUR

Easter Lunch Menu

APRIL 5TH

11:30 AM – 2:00 PM

\$78 per person

First Course (choice of)

Seared tuna, pearl couscous, olives, peppers, microgreens

Greek salad, tomatoes, cucumbers, olives, feta cheese, herb vinaigrette

Mixed green salad, shaved baby vegetables, sunflower seeds, lemon vinaigrette

Garganelli pasta, crumbled pork sausage, chili flakes, aged parmesan cheese

Potato and leek soup, herb oil

Second Course (choice of)

Beef short rib rigatoni pasta, spinach, fresh horseradish, aged parmesan cheese

Chicken milanese, brown butter-lemon caper sauce, wax bean caesar salad

Ham steak, yukon gold potato cake, sunny side egg, pea tendrils, pan gravy

Smoked salmon toast, toasted ciabatta, crushed avocado, french fries

Mediterranean sea bass, polenta cake, fennel, bok choy, celery root puree, lemon foam

Wild mushroom risotto, crushed truffles, aged parmesan cheese

Third Course (choice of)

Key lime pie, whipped cream, macaroon cookie

Chocolate cake, peanut butter crème anglaise, raspberry puree

Carrot cake, cream cheese frosting, braised blueberries

Acai sorbet, meringue sticks

Regular menu not available from 11:30 am – 2:00 pm

