

THE ARBOUR

Mother's Day Brunch

SUNDAY, MAY 11TH

11:30 AM – 2:00 PM

\$78 PER

FIRST COURSE (CHOICE OF)

English pea soup, whipped crème fraiche, chili oil

Oysters, six kumamoto oysters, red wine mignonette, lemon wedge

Baby kale italian salad, cucumber, tomato, onion, olives, pepperoncini, oregano dressing

Golden beet salad, candied walnuts, blue cheese crumble, candied walnuts

Potato croquettes, apple wood smoked bacon, cheddar cheese, sour cream, chives

SECOND COURSE (CHOICE OF)

Roasted salmon, brentwood corn, english peas, semolina gnocchi, radish, lemon foam

Eggs benedict, english muffin, Canadian bacon, spinach, brown butter hollandaise

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

Avocado toast, over easy egg, pumpernickel, green bean salad with caesar dressing

Smoked ham and gruyere quiche, onion, spinach, baby artichoke salad

THIRD COURSE (CHOICE OF)

Olive oil cake, brown buttercream, confit rhubarb

Dark chocolate ganache, chocolate covered pretzels, mango compote

Vanilla bean panna cotta, fresh citrus, pot pie crust

Blackberries, lemon curd, shortbread cookies, almond brittle

Strawberry sorbet, lemon madeleine cookie, hibiscus granita