

# THE ARBOUR

## *Appetizers*

California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 16  
Cherry Salad, shaved lettuce, onion, bing cherry, black sesame seeds, lemon vinaigrette 16  
Cantaloupe salad, shaved San Daniele prosciutto, wild arugula, olive oil powder 16  
Burrata cheese, heirloom tomatoes, crispy grains, basil seeds, extra virgin olive oil 16  
Roasted asparagus, farm cheese, poached egg, crispy quinoa, crispy shallots 15  
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 15  
Spicy beef chili toast, warm brioche, beef fat candle, love 16  
Corn agnolotti, ricotta cheese, roasted corn, aged parmesan cheese, brown butter foam 19  
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 17  
Roasted wild mushroom soup, Pedro Ximenes sherry reduction 13

## *Entrees*

Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41  
Roasted salmon, brentwood corn, cherry tomatoes, farro, soy beans, chili 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  
Lobster risotto, one pound of Maine lobster, tomatoes, beans, shallots, aged parmesan cheese 49  
Fusilli pasta, genovese basil pesto, roasted pinenuts, aged pecorino cheese 29  
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29  
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 29  
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45  
New York Steak, 12oz grass-fed steak, french fries, confit shallots, cognac sauce, ketchup 49  
Filet mignon, wild mushroom ragout, classic pomme anna potato, truffle butter 57

## *Dessert*

Dark chocolate mousse, espresso crumble, crispy chocolate pearls, coffee cream 15  
Harry's Berries strawberries, olive oil mousse, shortbread cookies, almond brittle 15  
California cheesecake, bing cherries, coconut macaroon, meringue 15  
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15  
Apricot sorbet, lemon meringue kiss 10

## *Kids*

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

## *Weekly Bar Specials*

### *Cocktails Specials*

Pineapple Mezcal Margarita ~ Se Busca mezcal, Blanco tequila, pineapple juice, lime  
Spicy Negroni ~ Campari, St. George gin, Antica vermouth, fresno chili 15  
Cherry Old Fashion ~ Four Roses bourbon, brown sugar, cherry bitters 15  
Watermelon Drop ~ Tito's vodka, watermelon juice, lemon, watermelon cube 15  
Grapefruit Mojito ~ Flur De Cana rum, grapefruit juice, mint syrup, lime zest 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