

ARLO

HAPPY
MOTHER'S DAY

\$90 per person/ \$30 kids 5-12/ kids 4 and under free
Includes a glass of bubbles for mom

Does not include tax or gratuity

RAW BAR

SCALLOPS AND RED THAI CHILI CRUDO (gf)

Cilantro, orange glaze, pickled kumquat

COURT BOUILLON POACHED JUMBO SHRIMP (gf)

Cocktail sauce and lemons

GREENLIP MUSSELS (gf)

Dynamite sauce, salmon roe

PULPO & ROCK SHRIMP (gf)

Spanish octopus, garlic rock shrimp, bloody mary cocktail sauce

FROM THE PANTRY

QUINOA TABBOULEH (vegan)

Tomatoes, cucumber, Italian parsley, mint, lemon dressing

ROASTED ROOT VEGETABLES (vegan)

Chimichurri vinaigrette, aged balsamic

HEIRLOOM TOMATO AND MOZZARELLA (gf)

Olive pesto, cucumber, sweet onions, micro basil

CHARCUTERIE BOARD

Local and imported cheese, salumi, prosciutto, mortadella

FRISÉE & RED OAK (vegan)

Petite tomatoes, shaved carrots, enoki mushrooms, white balsamic dressing

CLASSIC CAESAR

Baby gem romaine, parmesan frico, herb crouton, classic Caesar dressing

FARMERS BREAKFAST

SCRAMBLED EGGS (gf)

APPLEWOOD SMOKED BACON (gf)

CHICKEN APPLE SAUSAGE

FINGERLING HASH POTATOES (veg)

FRESH BAKED BREAKFAST PASTRIES

VANILLA SCENTED FRENCH TOAST

SAUSAGE AND CHEDDAR STRATA

Sausage, cheddar, leeks

CHEF COOK TO ORDER OMELET

*Ham, bacon, sausage, chorizo, onions, peppers,
mushrooms, cheddar cheese, salsa*

BAGEL BAR

*Smoked salmon rillettes, duck confit rillettes, plain
cream cheese*

FROM THE KITCHEN

PAN SEARED CHICKEN SCALLOPINI

*Cremini mushroom polenta, fried basil, preserved
lemon and capers sauce*

PAN SEARED SALMON (gf)

Artichoke and tomato barigoule

BAKED CREAMY VEGGIE CAVATAPPI (veg)

Mozzarella cheese, parmesan cheese

BUTTERMILK MASHED POTATOES (gf)

Chives

ORGANIC BROWN RICE (gf,veg)

Brown butter, dried fruits, toasted almonds

ROASTED BABY FARMERS CARROTS &

CHARRED BROCCOLINI (vegan)

Orange glaze and thyme

BUTTERY ASPARAGUS (gf,veg)

Truffle butter, microplane parmesan

SANTA MARIA GRILL

12 HOUR BRAISED SHORT RIBS (gf)

Potato cake, wilted spinach, crispy onion, braising au jus

ROASTED PRIME RIB (gf)

Wild mushroom, arugula, marble potato, garlic confit demi

SZECHUAN PEPPER CRUSTED SWORDFISH (gf)

Braised swiss chard, fennel confit butter sauce

FROM THE PASTRY

ASSORTMENT OF PIES, GATEAU, AND MINI PASTRIES