



# ARLO

## MOTHER'S DAY BUFFET BRUNCH

\$99 per Person, \$40 per Child 5-12

Tax and Gratuity Not Included



### RAW BAR

#### SCALLOPS AND RED THAI CHILI CRUDO 🌾

Cilantro, Orange Glaze, Pickled Kumquat

#### COURT BOUILLON POACHED JUMBO SHRIMP 🌾

Cocktail Sauce and Lemons

#### GREENLIP MUSSELS 🌾

Dynamite Sauce, Salmon Roe

#### PULPO & ROCK SHRIMP 🌾

Spanish Octopus, Garlic Rock Shrimp, Bloody Mary Cocktail Sauce

### FARMER'S BREAKFAST

#### SCRAMBLED EGGS 🌾

#### APPLEWOOD SMOKED BACON 🌾

#### CHICKEN APPLE SAUSAGE

#### ROASTED FINGERLING HASH POTATOES 🌿

#### FRESH BAKED BREAKFAST PASTRIES

#### VANILLA SCENTED FRENCH TOAST

#### SAUSAGE AND CHEDDAR STRATA

Sausage, Cheddar, Leeks

#### CUSTOM OMELET

Ham, Bacon, Sausage, Chorizo, Onions, Peppers, Mushrooms, Cheddar Cheese, Salsa

#### BAGEL BAR

Smoked Salmon Rilletto, Duck Confit Rilletto, Cream Cheese

### SANTA MARIA GRILL

#### 12 HOUR BRAISED SHORT RIBS 🌾

Potato Cake, Wilted Spinach, Crispy Onion, Braising Jus

#### ROASTED PRIME RIB 🌾

Wild Mushroom, Arugula, Marble Potato, Garlic Confit Demi

#### SZECHUAN PEPPER CRUSTED SWORDFISH 🌾

Beef Fat Crispy Potato, Wilted Spoon Spinach, Braising Jus

### FROM THE KITCHEN

#### PAN SEARED CHICKEN SCALLOPINI

Cremini Mushroom Polenta, Fried Basil, Preserved Lemon and Capers Sauce

#### PAN SEARED SALMON 🌾

Artichoke and Tomato Barigoule

#### BAKED CREAMY VEGGIE CAVATAPPI 🌿

Mozzarella Cheese, Parmesan

#### BUTTERMILK MASHED POTATOES 🌾

Chives

#### ORGANIC BROWN RICE 🌾🌿

Brown Butter, Dried Fruits, Toasted Almonds

#### CHARRED BROCCOLINI & ROASTED BABY FARMERS CARROTS 🌿

Orange Glaze, Thyme

#### BUTTERY ASPARAGUS 🌾🌿

Truffle Butter, Microplane Parmesan

### FROM THE PANTRY

#### QUINOA TABBOULEH 🌿

Tomatoes, Cucumber, Italian Parsley, Mint, Lemon Dressing

#### ROASTED ROOT VEGETABLES 🌿

Chimichurri Vinaigrette, Aged Balsamic

#### HEIRLOOM TOMATO AND MOZZARELLA 🌾

Olive Pesto, Cucumber, Sweet Onions, Micro Basil

#### CHARCUTERIE BOARD

Local and Imported Cheese, Salumi, Prosciutto, Mortadella

#### FRISÉE & RED OAK 🌿

Petite Tomatoes, Shaved Carrots, Enoki Mushrooms, White Balsamic Dressing

#### CLASSIC CAESAR

Baby Gem Romaine, Parmesan Frico, Herb Crouton, Classic Caesar Dressing

### DESSERTS

#### ASSORTMENT OF PIES, CAKES, AND MINI PASTRIES

GLUTEN FREE 🌾

VEGAN 🌿

VEGETARIAN 🌿

\*ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

