

ARBOR



CREST

Fireside Dinner

STARTERS

CHARCUTERIE AND FORMAGGIO

Chef Selected Meats and Cheeses, Stone Ground Mustard, Seasonal Compote, Fresh and Dried Fruit, Sesame Flatbread Crackers, Candied Walnuts \$ 30.00

HUMMUS AND CAULIFLOWER (DF/GF/V)

Muhammara, Chermoula Cauliflower, Harissa Walnuts, Herbs \$ 11.00
2022 Farrington Dry Riesling

HUMMUS AND LAMB (DF/GF)

Herbs, Seasonal Fruit, Clove, Dry Lime, Urfa Biber \$ 12.00
2019 Syrah

BABA GANOUSH (DF/GF/V)

Pepita, Sesame Pear Chutney, Lime, Sumac, Parsley \$ 11.00
2021 Grenache/Syrah/Mourvedre

SWEET POTATO FRIES (GF)

Bleu Crema, Smoked Salt, Herbs, Manchego \$ 12.00
2022 Avansino White Blend

WARM NAAN \$ 6.00

SALADS

JÍCAMA SALAD (GF)

Pepita, Honey Mint Yogurt, Pomegranate Vinaigrette, Brussel Sprouts, Aleppo Chile \$ 9.00
2022 Pinot Gris

CAULIFLOWER SALAD (GF/DF/V)

Chermoula, Pear, Tahina, Sumac, Harissa Walnuts \$ 12.00
2021 Conner Lee Chardonnay

ENTRÉES

SKIRT STEAK* (DF/GF)

Chermoula, Seasonal Vegetables, Garam Masala, Rice Pilaf, Cilantro \$ 25.00
2018 van Löben Sels Cabernet Sauvignon

TURKISH SPICE CRUSTED COD (DF)

Couscous, Sesame Pear and Fig Chutney, Ginger Glazed Carrot, Cilantro \$ 20.00
2022 Sauvignon Blanc

SANGIOVESE BRAISED LAMB PAPPARDELLE

Mint Yogurt Sauce, Herbs, Preserved Wax Pepper, Manchego, Brussel Sprouts \$ 20.00
2021 Grenache/Syrah/Mourvedre

EGGPLANT AND SWEET POTATO CAPONATA (DF/GF/V)

Tomato, Olive, Celery, Capers, Herbs, Balsamic Carrot, Aleppo \$ 14.00
2020 Farrington Malbec

DESSERTS

MALBEC FUDGE TRUFFLES (GF)

Bordeaux Glaze, Sea Salt \$ 8.00
2020 Farrington Malbec

PEAR TARTLET

Cinnamon, Orange Blossom Crema, Candied Ginger, Bordeaux Glaze \$ 8.00
2022 Riesling

AN AUTOMATIC 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE
NO SPLIT CHECKS FOR PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOOD BORNE ILLNESS