

THE ARMS DINE AROUND 2025

APPETIZERS

VEGAN **Gf** **Df** **PLUM SALAD**

*Black Plum, Tuscan Greens, Pickled Squash, Radish
Apple & Sweet Onion Vinaigrette, Maple Pistachios*

OR

ROASTED TOMATO SOUP

Smoked Gouda & Petite Brie Grilled Cheese

MAIN COURSES

Gf TUNA TATAKI

*Seared Tuna Loin, Served Rare, Fingerling Potato Fondant
Blood Orange & Yellow Chili, Snap Pea Salad*

OR

Gf PAN ROASTED PORK TENDERLOIN

Orange & Jalapeno Glazed, Heirloom Carrots, Sage Polenta, Chimichurri Rojo

OR

VEGAN **Gf** **Df** **SQUASH PUTTANESCA**

*Roasted Acorn Squash, Lemon & Basil Risotto, Blistered Tomatoes
Capers, Castelvetrano Olives, Chili Oil*

DESSERT

BANOFFEE PIE

Traditional English Dessert Pie with Bananas, Cream & Dulce de Leche

OR

SPICED BLOOD ORANGE CHEESECAKE

*Velvety Baked Cheesecake, Spiced Blood Orange Compote
Hibiscus Gel, Macerated Red Wine Local Berries*

\$50 Per Person Excluding Taxes & Gratuity