

# Prix Fixe Dinner Menu

## Amuse

French Country Olives & Almonds



**Baby Arugula Salad**  
with chèvre toasts, Campari tomatoes, and  
housemade tarragon dressing (v)

**Pâté de Campagne**  
cornichons, French mustard and toasts

**Salmon Rillettes\***  
with brioche croutons

**Brie Brûlée**  
caramelized brie with apples and dried fruits (v)

**French Onion Soup**  
with caramelized onions, rich beef broth, topped with  
croutons, Gruyère and Parmesan



(v)-vegetarian, (ve)-vegan, (gf)-gluten free

\*These items may be served raw or undercooked. Consuming raw  
or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of food-borne illness, especially  
if you have certain medical conditions.

Recommended Wine Pairings available  
~ Glass/Bottle ~ Market Price

## ENTRÉE

**Two Wash Ranch Lemon & Thyme Roasted Chicken**  
served with baby Yukon Gold potatoes (gf)

**Trout Almondine\***  
with Beluga lentils and haricots verts (gf)

**Beef Bourguignon**  
with wild mushrooms, bacon, carrots,  
and cipollini onions served with  
mashed potatoes (gf)

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~ Vegan Bourguignon available upon request ~

**Mushroom, Leek and Spinach Crepes**  
with goat cheese and basil beurre blanc (v)

**Coquilles Saint-Jacques\***  
with scallops, shallots, mushrooms and Gruyère



Host your next occasion at Arcadia  
Farms Café. Available for private  
bookings, 7 days a week.



## Le Dessert

**Chocolate Raspberry Baby Cake**  
rich Devil's Food layers, chocolate  
mousse filled, chocolate buttercream  
and enrobed in chocolate ganache

**Pavlova Meringue**  
filled with lemon curd and  
fresh berries (gf)

**Vanilla Bean Crème Brûlée**  
rich custard with caramelized sugar  
and fresh berries (gf)

**\$55** per person  
tax additional

**\$65** per person  
includes curated wine tastings  
tax additional

• We are glad to accept up to 2 forms of payment per check • Separate checks are politely declined • NO split plates