

# Prix Fixe Dinner Menu

## Amuse

French Country Olives & Almonds



**Burrata with Prosciutto**  
imported burrata with prosciutto served with local arugula, baguette croutons and basil olive oil (gf, v)

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

**Salmon Rillettes\***  
with brioche croutons

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

**Potage Saint-Germain**  
classic French split pea soup with splash of sherry (gf, v, ve)



(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

**Lemon & Thyme Roasted Young's Farm Chicken**  
served with farro medley of roasted cauliflower, grilled corn and dried cranberries (gf)

**Seared Faroe Island Salmon\***  
with potato and leek medley (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 Mousse**  
with Grand Marnier

**Lemon Curd & Raspberry Baby Cake**  
with yellow cake layers and vanilla buttercream frosting

**Vanilla Bean Crème Brûlée**  
with fresh berries

\$55 per person

tax additional

\$75 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