

PARIS
5,458 MILES

ARCADIA FARMS
~ CAFÉ & WINE BAR ~

depuis 1990

Prix Fixe Dinner Menu

Amuse Marinated Olives & Rosemary Almonds



Endive and Radicchio Salad
with pears pomegranate, roasted pecans,
and Roquefort (v)

Local Crow's Dairy Chèvre
with warm winter citrus marmalade (v)

Crab Cakes*
with remoulade sauce

Wild Mushroom & Gruyère Tart
with baby arugula (v)

Soup Au Pistou
classic French vegetable soup (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

Risotto with Roasted Shrimp
creamy Arborio rice with onions, garlic,
dry white wine and parsley garnish (gf)

Layered Vegetable Napoleon
thinly sliced & layered seasonal organic vegetables,
cheese and housemade pesto (gf, v)

Cassoulet
of slow cooked local sausage, Two Wash Ranch
chicken, white beans, roasted tomatoes, and fennel

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

~ Vegan Bourguignon available upon request ~

Seafood Crêpes
with blue crab, lobster, and halibut
with basil beurre blanc (v)

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

Le Dessert

Assorted Truffles & Mini Cookies
hand-rolled French confectionery with
rich chocolate ganache and cocoa
powder, and Arcadia Farms signature
fresh baked cookies

Chocolate Flourless Cake
with decadent chocolate ganache
and raspberry coulis (gf)

Meyer Lemon Almond Ricotta Cake
with fresh whipped cream and 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