

Prix Fixe Dinner Menu

Amuse Marinated Olives & Rosemary Almonds



STARTER

Lobster Bisque

Burrata & Prosciutto
with arugula and Campari tomatoes

Little Meatballs

with basil cream sauce and toasted pine nuts (gf)

Salad of Warm Chèvre

with jicama, julienned carrots and
cranberry vinaigrette (gf, v)

Salmon Rillettes

with toasted brioche



(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

Sautéed Branzino

with tomatoes, fennel and onion confit,
served with farro pilaf (gf)

Two Wash Ranch Roasted Chicken

with lemon and fresh thyme, served with
baby Yukon Gold potatoes

Beef Bourguignon

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

...

~ Vegan Bourguignon available upon request ~

Wild Mushroom Crêpes

with sautéed leeks and spinach,
served with salad of local greens (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

Crème Brûlée

creamy custard with caramelized
sugar topping, served with
heart-shaped cookie (gf)

Chocolate Mousse

with pistachio (gf)

Meyer Lemon Tart

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