

PARIS
5,458 MILES →

ARCADIA FARMS

CAFÉ & WINE BAR

depuis 1990

Valentine's Day Menu

Amuse Marinated Olives & Marcona Almonds

STARTER

Lobster Bisque

Warm Chèvre & Campari Tomato Salad
with baby arugula and housemade
tarragon dressing (v)

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

Burrata & Prosciutto
with arugula and Campari Tomatos

Crab Cakes*
with remoulade sauce

Heart Shaped Brie
with toasted baguettes and strawberry confit (v)

Salmon Rilletes*
with brioche croutons



(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 potatoes (gf)

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

Trout Almondine*
with black Beluga lentils
and crème fraîche (gf)

French Beef Short Ribs
with red wine sauce, served with
mashed potatoes (gf)

Seafood Crêpes*
with blue crab, shrimp, and halibut
with basil beurre blanc

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

Red Velvet Baby Cake
rich, red velvet cake
layers with cream cheese
frosting and red velvet
cake crumb garnish

Chocolate Mousse
with Grand Marnier and
salted pistachio brittle
garnish (gf)

**Meyer Lemon
Ricotta Almond Cake**
with fresh whipped cream
and berries (gf)

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

\$75 per person
tax additional

\$95 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