

ARCADIA FARMS

~ CAFÉ & WINE BAR ~

\$60 per person
22% service fee
and tax additional

Happy Mother's Day Starters

- Enjoy our Homemade Pastry Basket of Madeleines and Biscuits & Jam -

MUESLI rolled oats, organic dairy-free yogurt, apples, golden raisins, driped apriocots chopped pecans, fresh seasonal berries (BZ, v)

BLUEBERRY CREPE with orange mascarpone filling and berry compote (v)

CARAMELIZED BRIE & APPLES melted brie cheese, topped with caramelized apples, served with dried fruits and grilled bread (v)

SEASONAL FRESH FRUIT COMPOTE with agave-lime drizzle (BZ, gf, v, ve)

OPEN FACED SMOKED SALMON TARTINE with herbed goat cheese, capers, heirloom tomato, and Noble multigran bread (BZ)

STRAWBERRY SALAD vine-ripened strawberries, mixed baby greens, toasted sliced almonds and poppyseed vinaigrette (BZ, df, gf, v, ve)

RASPBERRY AND GOAT CHEESE SALAD warm Crow's Dairy goat cheese medallions, field greens, julienned jicama & carrots, raspberry vinaigrette topped with candied pecans (BZ, v)
- vegan cheese available upon request

MINI HAM AND CHEDDAR CHEESE QUICHE with fresh thyme served with baby arugula and Provençal tomato

AVOCADO TOAST heirloom tomato and micro greens on whole grain bread (BZ, v)

Entrées

PEACH FRENCH TOAST CASSEROLE with praline pecan caramel sauce topped with whipped cream (v)

YUKON GOLD POTATO FRITTATA caramelized onions & peppers, thinly sliced Yukon Gold potatoes, creamy eggs and fresh herbs baked with Gruyère cheese, served with arugula and Provençal tomato (gf, v)

SHORT RIB BEEF HASH with short ribs, roasted poblanos, caramelized onions, cilantro, and Yukon Gold potatoes, topped with Mexican crema and served with housemade salsa and tortillas

SMOKED AND FRESH SALMON HASH* with roasted potatoes, caramelized onions and peppers, fresh dill and topped with crème fraîche and avocado (gf)

CHICKEN VERONIQUE SALAD ON CROISSANT chicken veronique salad with pulled chicken breast, grapes, celery and tarragon aioli on fresh baked croissant

WARM LAYERED GRILLED VEGETABLE NAPOLEON with tomato coulis (BZ, gf, v, ve)

CHICKEN, WILD MUSHROOM AND LEEK CRÊPES with roasted chicken, sautéed leeks, baby spinach, goat cheese and basil beurre blanc

FRESH LUMP CRAB CAKES* two lump crab cakes on baby lettuces, with jicama, carrots, mango salsa, rice noodles and lime vinaigrette (BZ, gf)

WARM SALMON NIÇOISE* with tomatoes, green beans, potatoes, hard boiled eggs, tarragon vinaigrette (BZ, v)

SEAFOOD CREPES with lump crab, shrimp and halibut and Mornay sauce

COQUILLES SAINT-JACQUES creamy white wine sauce and scallops, baked with sautéed mushrooms, shallots and Gruyère

WARM BEEF TENDERLOIN SANDWICH with caramelized onions and horseradish aioli on toasted baguette - add gorgonzola + 2

Desserts

STRAWBERRY SHORTCAKE
fresh strawberry scone, vanilla bean whipped cream
and fresh strawberries

VANILLA BEAN CRÈME BRÛLÉE
with fresh berries (gf)

CHOCOLATE MOUSSE
with praline garnish (gf)

PAVLOVA
meringue shell with vanilla bean pastry cream filling,
fresh berries and lemon curd (gf)

KEY LIME TART
with coconut crust

(BZ)-Blue Zones Project® Scottsdale, (v)-vegetarian, (ve)-vegan, (gf)-gluten free

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