

ARCADIA FARMS
~ CAFÉ & WINE BAR ~

\$75 per person
22% service fee
and tax additional

Happy Easter

Appetizer

BRIE BRÛLÉE *served with dried apricots, fresh strawberries, and walnut toasts (v)*

SMOKED SALMON PATÉ *served with brioche croutons*

MEZZE PLATTER *with hummus, olives, Marcona almonds, and pitas (BZ, v)*

BURRATA WITH PROSCIUTTO *creamy burrata, sliced prosciutto, arugula and fresh pesto (gf)*

PÂTÉ DE CAMPAGNE *with cornichons, mustard, and toasted crostini*

FRESH FRUIT COMPOTE *with honey-lime drizzle (gf, ve, v)*

Entrée

BREAKFAST CASSEROLE *of brioche, eggs, sausage, shredded cheddar cheese, and grilled vegetables*

HAM AND CHEDDAR CHEESE QUICHE *with fresh thyme served with organic field greens and Provençal tomato*

SPINACH AND WILD MUSHROOM CRÊPES *with sautéed leeks, goat cheese, and basil buerre blanc (v)*

YUKON GOLD POTATO FRITTATA *caramelized onions, fire roasted peppers, thinly sliced Yukon Gold potatoes, creamy eggs and fresh herbs baked with smoked mozzarella (gf, v)*

WILD BLUEBERRY CREPES *with orange mascarpone filling and berry compote (v)*

STRAWBERRY CHICKEN SALAD *sliced chicken breast, vine-ripened strawberries, organic lettuces, toasted sliced almonds and poppyseed vinaigrette (BZ, df, gf)*

PEACH PRALINE FRENCH TOAST *with homemade caramel sauce, candied pecans, topped with whipped cream (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 (gf)*

SHRIMP AND CRAB LOUIE SALAD *with hard boiled eggs, Campari tomatoes, and Green Goddess dressing (gf)*

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

Dessert

“EASTER EGG” MINI CAKE
filled with chocolate ganache

DECADENT CHOCOLATE MOUSSE
with mascarpone whipped cream and brittle (gf)

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

COCONUT CREAM BABY CAKE
coconut cake layers with fresh coconut cream filling, vanilla whip, and coconut garnish with raspberry coulis

(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 and split plates are politely declined