



The Menu

FARM DINNER FEBRUARY 13TH & 14TH 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

French Onion Soup

Dutch Oven Bread Crouton, Gruyere, Parmesan

Suggested Pairing: Chardonnay 2023, Lakewood Vineyards

SECOND COURSE

Seared Scallops

Celeriac Puree, Yuzu Pearls, Compressed Apple

Vegetarian Option- Seared Silken Tofu "Scallops", Yuzu, Apple

Suggested Pairing: Dry Riesling 2024, Vagabond Wine Cellars

THIRD COURSE

Grilled Filet Mignon

Parsley Pesto, Red Wine Demi, Wilted Greens, Potato Straws

Vegetarian Option- Roasted Cauliflower Steak, Parsley Pesto, Greens, Potato Straws

Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing

FOURTH COURSE

Salted and Burnt Honey Pie

Pastry Shell, Honey Custard, Caramel Swirl Ice Cream

Suggested Pairing: Pommeau, Sylvan Farm & Cidery

-or-

Chocolate Almond Gateau

Chocolate Sponge Cake, Crèmeux, Nutty Almond Glaze

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

