



The Menu

FARM DINNER JUNE 8TH, 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Salmon Gravlax

Whipped Feta, House Cured Salmon, Lisa's Naan Bread

Vegetarian Option- Smoked Carrot "Gravlax"

Suggested Pairing: Grüner Veltliner 2023, Dr. Konstantin Frank Winery

SECOND COURSE

Lobster Ravioli

Fresh Maine Lobster, Ricotta, Saffron Cream

Vegetarian Option- Hearts of Palm Ravioli

Suggested Pairing: Chardonnay 2024, Vagabond Wine Cellars

THIRD COURSE

Teriyaki Flank Steak

Lemon Garlic Green Beans, Pineapple Salsa

Vegetarian Option- Teriyaki Silken Tofu

Suggested Pairing: Marquette 2024 'Purple Rain', Osmote Wine

FOURTH COURSE

Lemon and Almond Cake

Oat Sponge Cake, Lemon Curd, Lemon White Chocolate Buttercream

Suggested Pairing: Vidal Ice 2021, Lamoreaux Landing Wine Cellars

-or-

Chocolate Miso Tart

Black Sesame, Chocolate Graham Cracker, Sesame Whipped Cream

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

