



The Menu

FARM DINNER AUGUST 29TH, 2025

\$65 per person / optional wine pairing \$35

FIRST COURSE

Crispy Calamari

Arugula Salad, Lemon Aioli

Vegetarian Option- Sweet Onion "Calamari", Arugula Salad, Lemon Aioli

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

SECOND COURSE

Steak Tartare Tostado

Salsa Verde, Cumin Aioli, Cured Duck Egg Yolk, Corn Tortilla

Vegetarian Option- Beet Tartare, Salsa Verde, Aioli, Duck Yolk, Tortilla

Suggested Pairing: Cabernet Franc Rosé, Osmote Wine

THIRD COURSE

Duck Confit

Herbed Couscous, Cherry Demi

Vegetarian Option- Roasted Sweet Potato, Couscous, Veggie-Demi

Suggested Pairing: Pinot Noir 2023, Atwater Vineyards

FOURTH COURSE

Orange Almond Cake

Orange Sponge Cake, Slivered Almonds, Crème Anglaise

Suggested Pairing: Après, Late Harvest Vignoles, Billsboro Winery

-or-

Chocolate Peanut Butter Pretzel Tart

Layers of Pretzel Crumb, Whipped Peanut Butter, Chocolate Topping

Suggested Pairing: Nosedive Port 2023, Barnstormer Winery

