



The Menu

FARM DINNER JUNE 29TH 2026
\$65 per person / optional wine pairing \$35

FIRST COURSE

Chilled Curried Carrot Soup
Orange Saffron Cream, Crispy Pita

Suggested Pairing: Cabernet Franc, Pinot Noir & Blau Rosé 2025, Living Roots

SECOND COURSE

Scallops "Crudo"

Olive Oil Poached Scallop, Candied Bacon, Edamame Puree, Chili Oil

Vegetarian Option- Silken Tofu "Scallop", Candied Cashews

Suggested Pairing: Semi Dry Riesling 2024, Lamoreaux Landing

THIRD COURSE

Lamb Chops

Herb Crusted Lamb Chops, Minted Quinoa, Oven Roasted Tomato Jam

Vegetarian Option- Herb Crusted Sweet Potato

Suggested Pairing: Little Sparrow Red Blend 2024, Vagaboond Wine Cellars

FOURTH COURSE

Strawberry Mille Feuille

Flaky Puff Pastry, Chantilly Cream, Fresh Local Strawberries

Suggested Pairing: Vidal Ice 2024, Lamoreaux Landing Wine Cellars

-or-

Chocolate Crème Brulée

Fresh Berries, Whipped Cream

Suggested Pairing: Nosedive Port 2024, Barnstormer Winery

