DEAN LANE DINING

FARM DINNER

NOVEMBER 6TH 2026

$65 per person / optional wine pairing $35

FIRST COURSE

Potato Leek Soup

Rosemary Crème Fraiche, Focaccia Croutons

Suggested Pairing – Stainless Steel Chardonnay 2025, Scout Vineyards

SECOND COURSE

Tuna Tartare

Sashimi Grade Tuna, Crispy Sushi Rice Cake, Pickled Scallions

~ Vegetarian Option: Red Beet "Tartare" ~

Suggested Pairing – Traminette 2023, Fox Run Vineyards

THIRD COURSE

Coffee Rubbed Beef Tenderloin

Shaved Brussels Sprouts, Caramelized Onion Jus

~ Vegetarian Option: Cauliflower "Steak" ~

Suggested Pairing – Cabernet Franc Picardie 2025, Apollo's Praise

FOURTH COURSE

Pear Tarte Tatin

Roasted Local Pears, Puff Pastry, Vanilla Ice Cream

Suggested Pairing – Après 2024, Late Harvest Vignoles, Billsboro Winery

-OR-

Chocolate Peanut Butter Mousse Cake

Brownie Base, Peanut Butter and Chocolate Mousse, Cocoa Nibs

Suggested Pairing – Port 2023, Lakewood Vineyards